

# Greek Lemon Potatoes

By [Ali Slagle](#)



Andrew Purcell for The New York Times. Food Sylist: Barrett Washburne.

**Time** About 1 hour

**Rating** 4 ★★★★★ (4598)

**Note** [Read 343 community notes](#) ↕

Save

🎁 Give



---

## INGREDIENTS

**Yield:** 6 servings

- ½ cup chicken broth or water
- ½ cup olive oil
- ½ cup freshly squeezed lemon juice (from 3 to 4 large lemons)
- 1 tablespoon kosher salt
- 3 pounds large Yukon Gold potatoes (about 6),

For the dreamiest roasted potatoes — with creamy insides and very crispy outsides — follow this classic Greek method of roasting peeled potatoes in equal parts olive oil, lemon juice and chicken stock. The potatoes soak up the flavorful liquid, allowing the insides to remain tender while the outsides crisp in the oven’s high heat. You can follow the same method for russet potatoes, though the final result will be less moist.

🕒 **Learn:** [How to Cook Potatoes](#)

---

## PREPARATION

### Step 1

Heat the oven to 450 degrees. On a rimmed sheet pan, combine the chicken broth, olive oil, lemon juice and kosher salt. Toss the potatoes in the liquid to coat, then arrange the potatoes in an even layer, cut-sides down. Sprinkle the oregano over the potatoes, if using.

### Step 2

Roast the potatoes, flipping halfway through, until fork-tender, dark brown and crispy on top, 55 to 60

peeled then halved lengthwise and crosswise  
1 tablespoon dried oregano (optional)  
Flaky salt and black pepper, for serving

minutes. (If the potatoes are cooked through but not as crispy as you'd like, run them under the broiler for a few minutes.) Sprinkle with flaky salt and black pepper as desired.

Add to Your Grocery List

Ingredient Substitution Guide

[Nutritional Information](#)

### Similar Recipes

Chiles Anchos...

Watercress Salad Wit...

Carrot Maqluba

### RATINGS

★4 out of 5  
4598 user ratings

Your rating



Have you cooked this?

Mark as Cooked

### COOKING NOTES

Add Note

Share your notes with other cooks or make a private note for yourself...

Public Private

Submit

All Notes (343) Most Helpful (46) Private (0)

Swiss Meringue 3 years ago

This recipe seemed familiar to me, like I had seen it before under a different name. Then I made it and realized, it was "Satan's Recipe for Burnt Potatoes and Ruined Sheet Pans." Proceed with caution. The high oven heat and long cooking time evaporates the liquid (for what it's worth, my sheet pan had no problem containing the potatoes and liquid, so don't worry about that - you have bigger problems here)