

Minted Greek Potatoes

PREPARATION TIME
10 minutes

COOKING TIME
20 minutes

PERFECT PARTNER
grilled steak



MONEY.
Cook's
SAVER.

Mint is one herb that is nearly as good dried as it is fresh. So if fresh mint costs too much or is not readily available, you can confidently substitute 1 teaspoon dried mint in this recipe.

SHOPPING LIST

- potatoes • fresh mint
- fresh parsley

ON HAND

- salt • oil • garlic
- dried oregano

Minted Greek Potatoes

INGREDIENTS

- 2 pounds new potatoes
- 1 clove garlic, minced
- 1 teaspoon dried oregano
- 1 tablespoon chopped fresh mint
- 2 tablespoons chopped fresh parsley
- 1 teaspoon salt
- 3 tablespoons vegetable oil

SERVES **4**

COOK'N
Express

- Smaller new potatoes will save you precious minutes in cooking time—up to 8 minutes.

Make Ahead

You can prepare these savory potatoes through step 3 up to 4 hours ahead. Cover the bowl but do not refrigerate.

- 1** Preheat oven to 425°F. Cut new potatoes into even quarters.



- 2** Combine garlic, oregano, mint, parsley, salt and oil in a large bowl.



- 3** Add potatoes to bowl. Stir to coat potatoes with herb mixture.



- 4** Spread potatoes in a medium baking dish or jelly roll pan. Bake, turning occasionally, until potatoes are golden and tender, about 20 minutes.

