

Olive Oil Roasted Garlic Potatoes

2 pounds waxy skin potatoes cut in half (or quarters if large)

Marinade

1/2 cup lemon olive oil

5 cloves fresh garlic, minced

3 tablespoons oregano white balsamic

1/2 cup chicken stock or water

2 teaspoons kosher salt

fresh ground pepper to taste

finely chopped fresh parsley (optional)

Preheat the oven to 400 F. Whisk the marinade ingredients except the water in a large bowl. Toss the potatoes with the marinade and arrange in a single layer on a large baking sheet. Add water to the bottom of the pan with the potatoes. Cook for 40 minutes until the water is evaporated and the potatoes are crusty-golden brown. Adjust seasoning as necessary and serve sprinkled with fresh parsley.