

ZESTY POTATOES

Ingredients:

- 2 pounds potatoes
- 2 tablespoons olive oil
- 1 teaspoon lemon zest
- 4 cloves garlic, minced
- 1 teaspoon Dijon mustard
- 2 tablespoons lemon juice
- 1 tablespoon rosemary, minced
- 1/4 teaspoon red pepper flakes
- 1/4 teaspoon sea salt
- pinch of pepper



Instructions:

- (1) Wash and then chop potatoes into bite-sized pieces. Put in large bowl of water for about an hour. this helps to remove some of the starch and make them crispier.
- (2) Mix all other ingredients into a separate bowl. Drain and dry the potatoes then stir in the 'sauce'.
- (3) Pour sauced potatoes onto a baking sheet and cook for 40 minutes, flipping once half-way through. Garnish with fresh parsley if desired.