



Food's best friend.

Miss Hélène's Roasted Lemon Garlic Dill Potatoes

This recipe and more from misshelenes.ca

Ingredients (per serving)

Makes 8 - 12 side dish servings of approx.

- 8-10 medium potatoes
- 1/4 cup salted
- 2 tbsp lemon juice
- 1 tsp Johnny's garlic spread seasoning
- 1 tbsp Miss Hélène's Dill pickle seasoning
- 1 tsp each sea salt and cracked black pepper

Instructions

1. Pre-heat oven to 425° F.
2. Quarter medium potatoes or use fresh small potatoes whole, enough to fill a 9x 13 baking pan covering the bottom. *TIP: Line your pan with parchment paper!*
3. Melt ¼ cup salted butter.
4. Add lemon juice, garlic seasoning and dill pickle seasoning to the melted butter and mix well.
5. Drizzle mixture evenly over your pan full of potatoes.
6. Sprinkle cracked sea salt and black pepper over the pan full of potatoes.
7. On your oven's centre rack, bake at 425° F uncovered for 20 minutes. Stir, turning the potatoes and then bake for another 10-15 minutes until cooked through and slightly golden brown on the tops.
8. Remove from oven, serve.



Suggested pairings: Beef steak with corn on the cob, Salmon with French style green beans, Grilled Chicken breast and hot buttered carrots.