

Roasted Potatoes with Fresh Herbs

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side dishes

POINTS® Value: 4

Servings: 6

Preparation Time: 10 min

Cooking Time: 45 min

Level of Difficulty: Easy

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A fresh lemon-parsley topping gives these French-style potatoes incredible flavor. Slice the potatoes evenly for the best results.

Ingredients

- 3 pound(s) potato(es), Russet-variety (about 3 large)
- 1 Tbsp olive oil, extra-virgin
- 1/4 tsp kosher salt, or to taste
- 1/8 tsp black pepper, freshly ground
- 1 1/2 Tbsp parsley, fresh, flat-leaf, minced
- 1 1/2 tsp lemon zest
- 1 tsp minced garlic

Instructions

- Preheat oven to 450°F. Place oven racks in top 1/3 of oven. Line two baking sheets with parchment paper (or use nonstick baking sheets coated with cooking spray).
- Peel potatoes and slice horizontally into 1/4-inch-thick slices; place on prepared baking sheets. Drizzle potatoes with oil and gently toss to coat (use your hands to rub oil onto both sides of each slice); season to taste with salt and pepper. Make sure potatoes are in a single layer and roast until browned on bottom, about 25 minutes. Flip potatoes and rotate baking sheets; roast until browned on other side, about 20 to 25 minutes more (you can season this side with salt and pepper too, if desired).
- Meanwhile, in bottom of a large serving bowl, combine parsley, lemon zest and garlic. Add potato slices; gently toss. Yields 1/2 sliced potato per serving.