

LEMON GARLIC RED POTATOES

This simple potato recipe is a great accompaniment to grilled chicken!

- 5 medium red potatoes, washed and quartered
 - 2 tablespoons unsalted butter
 - 1 teaspoon granulated garlic
 - zest and juice of ½ lemon
 - ½ teaspoon salt
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- Put potato wedges in salted boiling water (approximately 2 quarts). Boil for about 7 minutes, or until just tender.
 - Drain the potatoes.
 - Using the same pan, melt the butter; add the garlic, salt, lemon zest and lemon juice. Stir to mix ingredients together. Add drained potatoes and gently toss to coat.
 - Pour seasoned potatoes into a baking dish and bake at 350 degrees for 15 minutes, or until the potatoes are lightly golden.

Serves 4