

## MORTON & BASSETT SPICES®

# Lemon & Bay Leaf Potatoes



- 2 pounds gold potatoes, sliced in half
- 1 teaspoon Morton & Bassett Herbs from Provence
- 1 teaspoon Morton & Bassett Garlic Powder
- 6 Morton & Bassett Bay Leaves
- ½ teaspoon Morton & Bassett Whole Black Peppercorns
- ½ lemon, juiced
- ½ lemon, sliced thin
- ¼ cup olive oil
- ½ teaspoon flakey salt

Preheat the oven to 400°F. In a large bowl, add sliced potatoes, olive oil, M&B Herbs from Provence, M&B Garlic Powder, M&B Bay Leaves, freshly ground M&B Whole Black Peppercorns, and lemon juice. Mix to saturate all the potatoes. Line a baking sheet with parchment paper. Evenly spread potatoes on the baking sheet, then top with lemon slices and flakey salt. Bake in the oven for 30-35 minutes, or until potatoes are fork tender. Pick out the bay before eating.

Servings: 4 | Time: 45 minutes



[mortonbassett.com](http://mortonbassett.com)

