

MORTON & BASSETT SPICES®

Crispy Za'atar Potatoes



- 1 pound baby gold potatoes
- ¼ cup olive oil
- 2 Tablespoons Morton & Bassett Za'atar
- 1 lemon
- Salt & Morton & Bassett Pepper to taste

Preheat oven at 425F. While the oven preheats, place the potatoes in a large saucepan. Cover with 1 inch of water. Bring water to boil and cook potatoes with boiling water for 20 minutes, until potatoes are tender and water is boiled off. Place potatoes on baking sheet and carefully smash with a fork. Drizzle with olive oil and salt & pepper. Bake for 15 minutes, then flip and bake for 10 more minutes or until golden brown. Toss with za'atar and squeeze a lemon over top.



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