**Greek Style Roasted Potatoes**

**Ingredients:**

4 potatoes, washed and cut into ½ inch thick slices

2 Tbsp. olive oil

1 Tbsp. salt

1 ½ tsp. pepper

1 tsp. paprika

2 Tbsp. chopped fresh oregano

2 Tbsp. lemon juice

**INSTRUCTIONS**

1. Preheat oven to 400ºF. If you are in groups 2 or 3 preheat to 425ºF.
2. Wash and cut the potatoes and put them in a large bowl.
3. Add all of the other ingredients and toss around to coat the potatoes.
4. Line a ½ sheet pan with aluminum foil.
5. Spread the potatoes out on a single layer on the pan.
6. Bake for 15-20 minutes, or until the potatoes are crispy on the outsides.