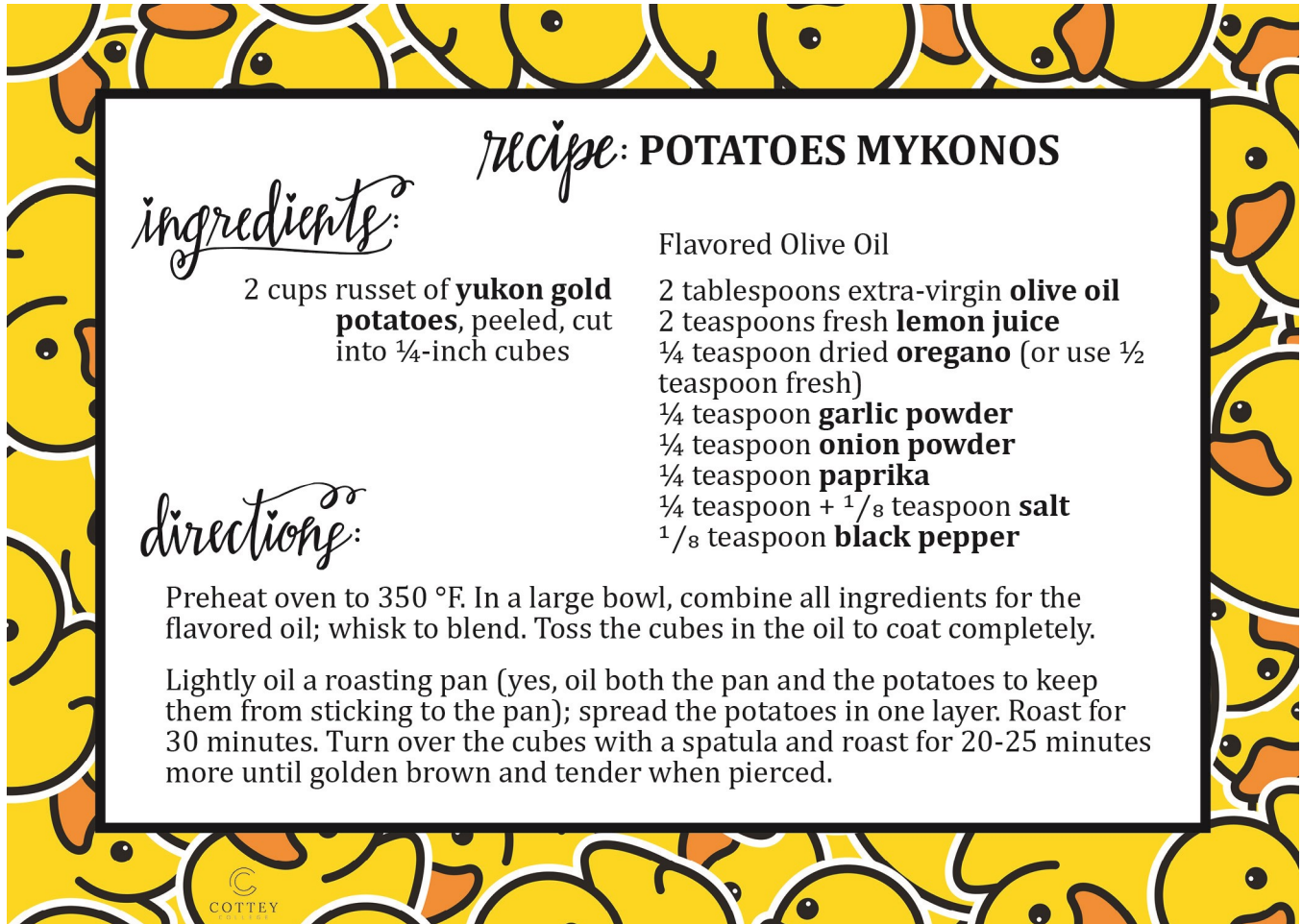


Make Cottey's Potatoes Mykonos from the Mediterranean Buffet



recipe: **POTATOES MYKONOS**

ingredients:

2 cups russet of **yukon gold potatoes**, peeled, cut into 1/4-inch cubes

directions:

Preheat oven to 350 °F. In a large bowl, combine all ingredients for the flavored oil; whisk to blend. Toss the cubes in the oil to coat completely.

Lightly oil a roasting pan (yes, oil both the pan and the potatoes to keep them from sticking to the pan); spread the potatoes in one layer. Roast for 30 minutes. Turn over the cubes with a spatula and roast for 20-25 minutes more until golden brown and tender when pierced.

Flavored Olive Oil

2 tablespoons extra-virgin **olive oil**

2 teaspoons fresh **lemon juice**

1/4 teaspoon dried **oregano** (or use 1/2 teaspoon fresh)


1/4 teaspoon **garlic powder**

1/4 teaspoon **onion powder**

1/4 teaspoon **paprika**

1/4 teaspoon + 1/8 teaspoon **salt**

1/8 teaspoon **black pepper**



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