

Roasted Za'Atar Potatoes

Spice up your life with za'atar, a traditional eastern Mediterranean spice blend containing sumac berries, toasted sesame, salt, cumin, coriander, thyme, oregano and/or marjoram. Throughout the Mediterranean, za'atar is commonly used as a condiment: commonly sprinkled on chicken, fish, meats, roasted vegetables, breads, or used in dips.

One way to enjoy za'atar is as a simple dip for dipping bread into or spreading on bread or pita and toasting until crispy. Mix 1 part za'atar to a 1 part of olive oil. For a dip, use a more less oil, for a spread a little less. Drizzle in oil slowly until you reach the desired consistency for your needs.

Za'Atar Potatoes

Using za'atar on potatoes makes them so special and it is so easy.

- 4 Tablespoons extra virgin olive oil
 - 2 Tablespoons lemon juice
 - 2 Tablespoons Za'Atar
 - $\frac{1}{2}$ teaspoon garlic powder
 - Salt and pepper to taste
 - 24 ounces petite baby red potatoes, Yukon golds or sweet potatoes, washed, patted dry and cut into 1 inch pieces
 - Optional garnish: chopped fresh parsley and lemon slices or wedges
1. Combine the olive oil, lemon juice, za'atar seasoning, garlic powder and about $\frac{1}{2}$ tsp salt and $\frac{1}{4}$ tsp pepper in a zip-top bag. (use more or less as desired)
 2. Add the potatoes to the bag. Seal the bag and give it a shake so the marinade evenly coats the potatoes. Allow

- the potatoes to marinate for 5 minutes or up to 3 hours.
3. Position a rack near the center of the oven and preheat the oven to 425°F.
 4. Spread the potato pieces out onto a 13 x 9 pan, line with foil if desired for easier cleanup.
 5. Bake the potatoes for 20 minutes.
 6. Optional, sprinkle with fresh parsley and lemon slices or wedges, serve warm.