

Roasted Potato Bake

Recipe By Rivky Kleiman



Cooking and Prep:  1
h 35 m

Serves:  8

No Allergens

Preference: Parve

A fabulous way to present your spuds.

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegan, No Refined

Sugar, Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (9)

Main ingredients

- 8 potatoes, peeled and thinly sliced
- 1/4 cup Italian dressing (or sugar-free dressing)
- 1/4 cup **Bartenura Olive Oil**
- 1 tablespoon lemon juice

- 1 clove garlic, crushed or 1 cube Gefen Frozen Garlic
 - 1 teaspoon dried rosemary
 - 1/2 teaspoon ground thyme
 - 1 teaspoon Haddar Kosher Salt
 - 1/2 – 3/4 teaspoon coarse black pepper
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Start Cooking

Make the Potatoes

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Pour Italian dressing on the bottom of an eight-inch oven-to-tableware dish (this will act as a greasing agent and assure that flavor carries through from top to bottom).
3. Stack potato slices neatly in the oven-to-tableware (the slices look like they are standing up). In a small cup or bowl mix the remaining ingredients. Pour over the potatoes as evenly as possible.
4. Cover the oven-to-tableware and bake for one hour. If you prefer crispy potatoes, uncover at this point. For softer potatoes, keep covered. Bake for an additional half hour.