

## Healthy Corner Recipe

<http://www.crazyvegankitchen.com/vegan-lemon-garlic-herb-roasted-potatoes/>

### Vegan Lemon Garlic Herb Roasted Potatoes

10 Min Prep, 45 Min Cook, 55 min Total Time

Servings: 1

#### Ingredients:

1 lb. Baby Potatoes (500 grams)  
1 ½ tbs Olive Oil  
1 tbs finely minced fresh basil leaves  
1 tbs finely minced fresh parsley leaves  
1 tsp minced garlic  
1 tsp maple syrup  
½ tps sea salt, or to taste  
Black pepper, to taste

#### Lemon Herb Olive Oil Mixture:

3 tbs olive oil  
Zest of ½ a lemon  
1 tsp finely minced fresh parsley leaves  
1 tsp finely minced fresh basil leaves  
Salt/pepper, to taste



#### Instructions:

1. Preheat oven to 350 degrees. Line baking sheet with non stick baking paper. Set aside.
2. Make fine slits in each baby potato, but do not cut all the way through.
3. In a large bowl, combine prepared potatoes with olive oil, basil, parsley, garlic, maple syrup, salt and pepper. Toss to coat well.
4. Place potatoes, cut sides up, on baking sheet and roast for 20-25 minutes.
5. Meanwhile, combine all ingredients for Lemon Herb Olive Oil in a small bowl.
6. After 25 minutes of roasting, baste potatoes with half of the lemon herb olive oil mixture, and then put back in the oven for another 25 minutes or until potatoes are cooked.
7. Once cooked, drizzle potatoes with remaining lemon herb olive oil mixture and serve immediately.
8. Sprinkle with more sea salt, if necessary.