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## SLOW - FRIED LEMON & OREGANO POTATOES

This recipe came about as I wanted to create potatoes to serve with fish - hence the lemon. In fact, it goes with just about everything and I'm told that it has become a favourite in many people's repertoires. Lemony, sticky, golden and a little bit crispy – yum.

Serves 4-6

1 kg (2 lbs) waxy salad potatoes such as 'Charlotte'  
olive oil  
a knob of butter  
2 cloves of garlic, chopped  
a few sprigs of fresh oregano or a pinch of dried

1 lemon, zest & juice  
1 tsp salt  
freshly ground black pepper  
a few handfuls of baby spinach leaves (optional)

1. Slice the potatoes lengthways, roughly 3 mm (1/8th in) thick. Heat a little olive oil in a sauté pan that has a lid and add a generous knob of butter. Add the potatoes, garlic, oregano, lemon zest and juice and some salt and pepper. Toss gently to coat everything, cover with a lid and cook as slowly as possible for about an hour, turning carefully from time to time. The potatoes should be soft, golden and almost jammy and sticky. They may even fall apart slightly. This is part of their rustic charm! If you prefer them a little more golden and crispy, cook over a high heat for a few minutes with the lid off.
2. Check the seasoning and if using baby spinach, just before serving add it to the pan, a handful at a time, allowing it to wilt between each addition.

### Get-Ahead

- Cook to the end of Step 1 several hours in advance, leave in the pan and reheat when required.