

Recipes makes: 10 Servings



### Ingredients-

- ♥ 2 Lbs Yukon Gold Potato
- ♥ 1 Tbsp Minced Garlic
- ♥ 2 Tbsp Yellow Mustard
- ♥ ¼ Cup Lemon Juice
- ♥ 1 Tbsp **D'Avolio Greek Seasoning**
- ♥ 1/8 Cup **D'Avolio Lemon Olive Oil**
- ♥ 1/8 Cup **D'Avolio Tuscan Olive Oil**
- ♥ ½ tsp Pepper

### PREPARATION:

1. Preheat the oven to 400 degrees Fahrenheit.
2. Peel and Cut potatoes into approximately 2" dice.
3. In a separate bowl, combine remaining ingredients and whisk together.
4. Toss potatoes in marinade and place on baking sheet lined with parchment paper.
5. Bake covered for 45 minutes, then uncovered for 30 minutes.
6. Serve in 3 oz portions with Greek Turkey Burger and Tzaziki sauce.
7. Enjoy!

Nutrition Facts	
Serving Size: 3 oz	
Servings: 10	
Amount Per Serving	
Calories 120	Calories from Fat 50
% Daily Value*	
<b>Total Fat</b> 6g	9%
Saturated Fat 1g	4%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 4g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 45mg	2%
<b>Total Carbohydrate</b> 17g	6%
Dietary Fiber 2g	9%
Sugars less than 1g	
<b>Protein</b> 2g	
Vitamin A 0%	Vitamin C 35%
Calcium 2%	Iron 4%

\*Percent Daily Values are based on a 2,000 calorie diet.