



## **Roasted BELLABLANCA™ Potatoes with Lemon and Thyme**

### **INGREDIENTS**

2 pounds BELLABLANCA™ potatoes, quartered  
2 tablespoons butter  
2 tablespoons olive oil  
2 tablespoons fresh lemon juice  
1 teaspoon dried thyme, crumbled  
2 tablespoons minced fresh parsley  
Salt and pepper to taste

### **DIRECTIONS**

Preheat oven to 350 degrees

- Place potatoes in a 13" x 9" shallow ovenproof pan.
- Season with salt and pepper.
- Melt butter and oil in a heavy sauce pan over medium heat. Add fresh lemon juice.
- Pour mixture over potatoes.
- Add thyme and toss well.
- Bake for 30 minutes or until potatoes are tender and golden brown.
- Sprinkle with minced parsley and serve.