

Lemon-Butter Potatoes

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cooking spray
12 ounces Dutch baby
potatoes
2 tablespoons water
4 tablespoons unsalted
butter
juice of one lemon
1/2 teaspoon seasoned (or
Kosher salt)

Preheat the oven to 450 degrees.

Coat a baking sheet with spray.

Cut the potatoes in half.

Place the potatoes in a microwave-safe bowl with water. Cover.

Microwave on HIGH for 7 to 8 minutes or until tender.

Cut the butter into small pieces.

Drain the potatoes. Squeeze the lemon juice over the potatoes. Stir in the butter and salt.

Spread the potatoes in a single layer on a baking sheet.

Bake for 10 to 12 minutes, stirring occasionally, or until golden.

Serve.

Per Serving (excluding unknown items): 407 Calories; 46g Fat (99.5% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 124mg Cholesterol; 7mg Sodium. Exchanges: 9 Fat.