

Oven Roasted Potatoes



Crispy outside and tender inside with a subtle but flavorful spiced coating makes this side dish the perfect accompaniment to your best meals!

YIELD 6 SERVINGS	PREP TIME 10 MIN	TOTAL TIME 35 MIN
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INGREDIENTS

- 1.5 lb. Baby Potatoes, any variety, halved lengthwise or quartered (see Chef's Note)
- 2 Tbsp Olive Oil, divided
- $\frac{3}{4}$ tsp Garlic Powder
- $\frac{3}{4}$ tsp Paprika
- $\frac{1}{2}$ tsp Kosher Salt
- $\frac{1}{2}$ tsp Oregano, dried
- $\frac{1}{2}$ tsp Thyme, dried
- To Taste Black Pepper, ground

CHEF'S NOTES

Baby or petite potatoes come in many shapes and sizes. Red, yellow, purple, or a combination will all work for this recipe. Depending on the size of the potatoes, you can cut them in half or quarters. The goal is to have pieces that are about 1-inch in size. Fingerling potatoes are oblong shaped and about 2-4 inches long. These work best halved in this recipe.

For potatoes with an extra creamy and softer interior, you can parboil them for about 5 minutes before draining and seasoning.

DIRECTIONS

1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above. Preheat oven to 425°F. Place a half-sheet tray or large oven-safe skillet in oven to preheat.
2. In a large mixing bowl, combine potatoes and 1 Tbsp olive oil, using a spatula.
3. Add garlic powder, paprika, salt, oregano, thyme, and black pepper to the potatoes and mix until evenly coated.
4. Using an oven mitt or a dry towel, remove the hot pan from the oven and drizzle with the remaining 1 Tbsp olive oil. Swirl to coat the pan with the oil and add the seasoned potatoes in a single layer. Use tongs to arrange the potatoes so the cut side is down.
5. Return the pan to the oven and roast until browned and tender, about 20 - 25 minutes. Toss the potatoes every 10 minutes to ensure even browning and crisping.

Nutrition Facts

6 servings per container

Serving size 1/2 cup (119g)

Amount Per Serving

Calories 120

% Daily Value*

Total Fat 5g 6%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 180mg 8%

Total Carbohydrate 19g 7%

Dietary Fiber 2g 7%

Total Sugars 2g

Includes 0g Added Sugars 0%

Protein 2g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 1mg 6%

Potassium 530mg 10%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

