

YIELDS: 8

Mouthwatering Roasted Potatoes

In my house, we simply refer to these roasted baby potatoes as "The Potatoes." Once you make them, they will be your potato go-to for years to come! They are crispy and full of flavor from the herbs de Provence on the outside, and soft and buttery on the inside. Who knew potatoes this good could be made in under 30 minutes? Pair with your favorite sauce and protein and you are ready to kick dinner's butt!

PREP TIME

TOTAL TIME

5 Minutes

25 Minutes

Ingredients:

2 LBS baby potatoes
3 TBSP olive oil
2 TBSP herbs de provence
1 TBSP onion powder
½ TBSP garlic powder
½ TSP salt
¼ TSP black pepper

Instructions:

Pre heat oven to °425.

Line a large baking sheet with non-stick aluminum foil or parchment paper.

Place all ingredients in a large plastic bag or bowl with a lid and shake until coated.

Add potatoes to baking sheet. Make sure there is room around all of the potatoes so that they crisp up. Bake in oven for 12 minutes. Flip potatoes and cook for another 10-12 minutes.

Potatoes should be brown and crispy on the outside and soft and buttery on the inside.

