



Amazing OvenRoasted Potatoes

Oscar · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

6

Description

These ovenroasted potatoes are golden on the outside and tender on the inside Made with minimum oil for a less greasy option than regular fried potatoes

Ingredients

- - 6 medium potatoes
- cut into chunks - 2 tablespoons olive oil - ½ teaspoon seasoned salt
- or to taste - ½ teaspoon salt
- or to taste - 1 teaspoon cracked black pepper

Instructions

1. Gather the ingredients. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil. Dotdash Meredith Food Studios Rinse potatoes and dry with a paper towel. Place potatoes into a large bowl with oil
2. seasoned salt
3. salt
4. and pepper; mix until well coated. Dotdash Meredith Food Studios Pour onto the prepared baking sheet and spread into an even layer. Dotdash Meredith Food Studios Bake in the preheated oven
5. turning occasionally
6. until potatoes are tender and golden brown
7. about 1 hour. Dotdash Meredith Food Studios