



italian roasted potatoes;

1. (ee-tah-lee-ahn roh-stehd poh-tay-tohz) *noun*. Roasted potatoes seasoned with italian dressing mix.
2. Produces 4-6 Servings.
3. Preparation 40 mins.
4. Oven temperature set to 400.

Ingredients;

2 large russet potatoes
olive oil

1 packet italian seasoning mix*

*Good Seasons mix suggested

Instructions;

1. Clean the potatoes, and leave the skins on but dice into about 1" cubes. Add to large plastic bag.
2. Add in a healthy drizzle of olive oil and the italian seasoning mix. Shake and mix together until all potatoes are coated evenly.
3. Dump out the contents of the bag onto a parchment paper lined baking sheet. Make sure to separate the potatoes so they cover the pan evenly and aren't touching the others.
4. Roast for 35-40 minutes or until golden brown and fork-tender. Flip potatoes about halfway through.