

Crispy Roasted Baby Red Potatoes

INGREDIENTS

- 2 lbs baby red potatoes, halved
- 2 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp salt
- ½ tsp black pepper
- Optional: 1 tbsp chopped fresh rosemary or parsley

DIRECTIONS

1. Preheat oven to 425°F (you can roast alongside the chicken).
2. Toss potatoes with olive oil, garlic powder, salt, and pepper in a large bowl until evenly coated.
3. Spread potatoes in a single layer on either a baking sheet (for extra crispiness) or in a cast iron skillet (for rich, golden edges).
4. Roast for 25-30 minutes, flipping halfway through, until fork-tender and crisp on the edges.
5. Sprinkle with herbs before serving.