

Crispy Paprika Potatoes

INGREDIENTS

- 3 large russet potatoes, diced small
- 2 tbsp olive oil
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 tsp garlic powder
- 1/2 tsp paprika (for color + subtle warmth)

DIRECTIONS

1. Preheat oven to 425°F (place sheet pan in oven while preheating)
2. Toss potatoes with olive oil + all seasonings (including paprika)
3. Carefully spread onto hot pan in a single layer
4. Roast 25-30 minutes, flipping once halfway, until golden and crispy
5. Finish with a pinch of flaky salt