



Oven roasted potatoes

These oven roasted potatoes are a delicious side dish that have a focus on herbs. Don't have every herb below in your cabinet? No worries! Any combination of these herbs will surely make the potatoes tasty. Check out the ingredients and directions below.

Ingredients

- 1/8 cup olive oil
- 1 tablespoon minced garlic
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried marjoram
- 1/2 teaspoon dried dill weed
- 1/2 teaspoon oregano
- 1/2 teaspoon dried parsley
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon salt
- 4 large potatoes, peeled and cubed

Directions

1. Preheat oven to 475 degrees F.
2. In a large bowl, combine oil, garlic, basil, marjoram, dill weed, thyme, oregano, parsley, red pepper flakes, and salt.
3. Stir in potatoes until evenly coated and place potatoes in a single layer on a roasting pan or baking sheet. Use aluminum foil in pan or sheet if possible.
4. Roast for 20 to 30 minutes in the preheated oven, turning occasionally until all sides are browned.

Recipe adapted from the All Recipes