

roasted potatoes

RECIPE COURTESY OF KATIE BUTTON

INGREDIENTS:

2 pounds small to medium
baby potatoes, quartered
¼ cup olive oil
1 teaspoon kosher salt

ACTIVE TIME:

10 minutes

TOTAL TIME:

30 minutes

EASE OF PREPARATION:

Easy

YIELD:

4 servings

INSTRUCTIONS

1. Preheat the oven to 450°F, or 425°F if using a convection oven.
2. In a medium bowl, toss the potatoes with the olive oil and 1 teaspoon salt. Line a baking sheet with parchment paper and scatter the potatoes across the pan with plenty of space in between. Adjust each potato quarter so that one of the cut sides is down.
3. Roast for 10 minutes. Flip the potatoes so another cut side is facing down on the pan. Roast for an additional 10 minutes. Remove the potatoes out and check for doneness by piercing a potato with a fork -- it should enter without resistance. Cook for 5 to 10 minutes more, if needed. Potatoes will be golden brown and tender when done.