

Roasted Potatoes

Ingredients

2 lb Potatoes
2 T Olive Oil
1 t Garlic Powder
1/2 t Dried Thyme
1/2 t Paprika
1/2 t Italian Seasoning
1/4 c Parsley (chopped)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1. Scrub potatoes and dice into 1" cubes. Soak potatoes in cold water for 1 hour.
2. Preheat oven to 425 degrees. Place a sheet of parchment paper on top of a sheet pan.
3. Drain and dry potatoes. In a large bowl toss potatoes with oil, garlic powder, thyme, paprika and Italian seasoning. Season with salt and black pepper and mix well.
4. Add potatoes to prepared sheet pan spread out into one even layer. Bake for 30-35 minutes, give it a stir halfway through cooking time.