

# Roasted Potatoes

- One pound potatoes
- 1-2 TBS Olive oil
- ~ 1 TBS Garlic powder
- ~ 2 tsp Thyme
- Dash of paprika
- Salt and Pepper

## Instructions

Line your pan with tin foil and preheat the oven to 425.

Wash off your potatoes and proceed to cut them into bite size pieces. Try to get them about the same size as this will help them to cook evenly.

Place all your cut potatoes into a bowl, and drizzle lightly with 1-2 tbsp olive oil.

Sprinkle your herbs on to of the potatoes and toss. The measurements for this are loose, go with your gut, I do a generous/heavy sprinkle of garlic, about a teaspoon of thyme, a dash or two of paprika, and 5-6 cranks of pepper (from a pepper grinder).

Once on lined cookie sheet, heavily season with salt. Potatoes can absorb a lot of salt and it takes about a third more salt than you would use to season anything else. Again go with your gut. It's better to not add enough as you can't take it off! You can always add more after they cook.

Cook on 425 for about 40 minutes, until the edges start to brown.

