

Best Roasted Potatoes

Servings: 4 - 6

Cook time: 30 - 40 minutes

Prep time: 15 minutes

Ingredients:

- 2 pounds small potatoes, halved or quartered
- 4 tablespoons olive oil
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 tablespoon chopped herb- thyme, rosemary, italian seasoning, etc
- 4 cloves garlic, smashed

Directions:

Step 1

Prep the Potatoes:

- Wash the potatoes thoroughly.
- Cut them into even-sized pieces for consistent cooking.

Step 2

Soak (Optional):

- For extra crispy potatoes, soak the cut potatoes in cold water for 30 minutes. This helps remove excess starch. Drain and pat them dry with a clean towel.

Step 3

Combine:

- In a large bowl, toss the potatoes with olive oil, salt, pepper, and herbs.

Step 4

Roast:

- Preheat oven to 425°F
- Spread the potatoes in a single layer on a baking sheet.
- Roast for 20 minutes.
- Add the smashed garlic cloves to the pan.

- Roast for another 15-20 minutes, or until golden brown and tender.

Step 5

Serve:

- Remove from the oven and let cool slightly before serving.

Tips and Variations

- **High Heat:** Roasting at a high temperature is key for crispy exteriors.
- **Single Layer:** Don't overcrowd the baking sheet. This allows for even airflow and crisping.
- **Soaking:** Soaking removes excess starch, resulting in crispier potatoes.
- **Parboiling (Optional):** Parboiling the potatoes for a few minutes before roasting can help them cook through more quickly and achieve a fluffy interior.

Flavor Variations

Garlic and Rosemary: A classic combination!

Herb & Spice Blend: Experiment with different herbs like thyme, oregano, or sage. Add a pinch of paprika, garlic powder, or onion powder.

Lemon & Herb: Add lemon zest and juice to the oil for a bright flavor.

Spicy: Include a pinch of red pepper flakes for some heat.