

Roasted Potatoes

Per serving:

1 Tablespoon extra virgin olive oil

1 baking potato

Pre heat the oven to 425-450F. Wash the potatoes thoroughly to remove any dirt. The clean potatoes can be sliced or diced. Put the cut potatoes in a bowl. Add the olive oil and flavor with salt and pepper. Use a fork or spoon to coat with the olive oil.

Put the potatoes on a cookie sheet or in a baking pan. Cook for 15 minutes. Use a fork or a metal spatula to turn the potatoes. Cook for another 15 minutes and turn again. The potatoes can be cooked just until a fork can easily pierce them or until they are browned. How long you need to cook them depends upon how small they are sliced and how you would like them. Potatoes sliced thinner or cut smaller will cook faster. Roasted potatoes can be used as a side for dinner or with cooked eggs instead of toast.