

Side Dishes

Chile Spiced Roasted Potatoes

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Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 45 minutes

Cook time: 35 minutes

2 pounds russet potatoes, peeled and cut into 3/4-inch chunks

2 teaspoons extra-virgin olive oil

1 teaspoon hot chile oil

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

Preheat the oven to 450 degrees. Place a rack in the upper third of the oven.

Toss the potatoes in a large roasting pan with the olive oil, chile oil, salt and pepper.

Roast the potatoes for 30 to 35 minutes, turning occasionally with a metal spatula, until golden brown and tender.

Per Serving (excluding unknown items): 133 Calories; 2g Fat (10.8% calories from fat); 3g Protein; 27g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 187mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Fat.