

---

# Roasted Potatoes II

*Jessica D'Ambrosio, Melissa Gaman, Khallil Hymore and Steve Jackson*  
*Food Network Magazine - November, 2021*

**2 pounds fingerling or baby potatoes**

**3 tablespoons olive oil**

**1 1/2 teaspoons Kosher salt**

**generous grinding of pepper**

Halve the potatoes.

In a bowl, toss the potatoes with olive oil, Kosher salt and pepper.

Spread the potatoes, cut-side down, on a rimmed baking sheet.

Roast at 450 degrees, flipping once or twice, until well browned and crisp, 50 to 60 minutes.

## **Side Dishes**

---

*Per Serving (excluding unknown items): 358 Calories; 41g Fat (100.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 2820mg Sodium. Exchanges: 8 Fat.*