



## Roasted Red-Skinned Potatoes

Delicious, crispy roasted red potato recipe!

**Prep time:** 20 minutes

**Cook time:** 35 minutes

**Yield:** 50 servings

### Ingredients:

- 17 lbs. red-skinned potatoes, unpeeled, cut into irregular 2" chucks
- 1 lb. 8 oz. olive oil
- 1 oz. salt
- 1 tbsp. black pepper
- 1 oz. minced garlic

### Directions:

1. Place potatoes in a large bowl
2. Pour olive oil over potatoes. Stir to coat.
3. Drain excess oil from potatoes.
4. Sprinkle salt, garlic, and pepper over potatoes. Stir to coat.
5. Spread potatoes in a single layer on oiled baking sheets.
6. Roast potatoes at 400°F until tender and golden brown, 30-35 minutes.

### Nutrition Information:



Great source of Vitamin C



Fulfills one serving of the vegetable requirement



Vegetables and olive oil in this recipe promote brain health

Calories	Carbohydrates	Protein	Fat	Sodium	Fiber
230 kcal	28 g	1.9 g	14 g	243 mg	1.9 g

\*Estimated nutritional value