

PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CHEESY RANCH POTATOES

3 large chopped russet potatoes

2 tablespoons olive oil

3 tablespoons ranch seasoning mix

1 cup shredded cheddar cheese

Garlic powder, black pepper and salt, to taste

- 1. Preheat oven to 400 degrees F and line a large baking sheet with parchment paper or non-stick foil.
- 2. In a large bowl, toss the chopped potatoes with the oil and then mix in the ranch seasoning.
- 3. Place the potatoes as separated as possible onto your baking sheet and sprinkle with garlic powder, black pepper and salt.
- 4. Cover the baking sheet with foil and bake for 20 minutes. Uncover and bake for an additional 20 minutes, or until potatoes are tender and starting to brown.
- 5. Remove them from the oven and evenly sprinkle the cheese over the top. Place them back in the oven for 1-2 minutes or until the cheese is melted.

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