



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

ROASTED POTATOES WITH CRUNCHY ONIONS

2 pounds baby red potatoes

1 (1 ounce) package onion soup mix, dry

1/3 cup olive oil

1. Preheat oven to 400 degrees F.
2. Slice the potatoes in halves or quarters. Just make sure they are all about the same size.
3. Add the potatoes to a medium bowl.
4. Add the oil and soup mix and stir.
5. Line a large baking sheet with aluminum foil and spray with nonstick spray. (Important step to make sure potatoes do not stick.)
6. Roast in the preheated oven for 20-25 minutes, turning the potatoes halfway through. Take them out when fork tender.
7. Serve hot!

Notes: You can also use fingerling, Yukon gold or any potato with a tender skin.

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