

Recipe for: OVEN ROASTED SPRING POTATOES

Serves 10-20 students a sample size portion

INGREDIENTS

- 7-8 spring potatoes, scrubbed and cubed
- 1-2 tablespoons olive oil
- Salt and pepper to taste

DIRECTIONS

1. Preheat the oven to 450 F.
2. Spread cubed potatoes onto a large baking sheet in a single layer.
3. Drizzle olive oil over potatoes and season with salt and pepper
4. Toss potatoes with hands until all are well coated evenly
5. Bake for 30-45 minutes checking and tossing potatoes occasionally.
6. Bake until crispy and cooked through
7. Add more salt and pepper to taste
8. Serve and enjoy!



— SCHOOLYARD GARDENS —