

Herb-Roasted Potato Delight

A savory and aromatic dish featuring crispy herb-roasted potatoes, perfect for a satisfying main course.



Main Dish

35 min

Total time

Easy

Difficulty

220

kcal / serving

Ingredients

- 1 large potato, 1 tablespoon olive oil, 1 teaspoon dried rosemary, 1 teaspoon dried thyme, Salt and pepper to taste

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 Wash and dice the potato into bite-sized pieces.
- 3 In a bowl, toss the potato pieces with olive oil, dried rosemary, dried thyme, salt, and pepper until evenly coated.
- 4 Spread the seasoned potatoes on a baking sheet in a single layer.
- 5 Roast in the preheated oven for 25-30 minutes or until golden and crispy.
- 6 Serve hot and enjoy!