

Seasoned Roasted Potatoes



Delicious as a side dish or during a tapas party, these potatoes are perfectly crispy and tasty, without any frying! It's a little "twist" on the classic breakfast potato, but believe me you'll fall in love with these !

Preparation 10 min

Cooking 40 min

Servings 4

Nutrition Facts (per serving)

Calories 160

Fat 4

Carbohydrates 27

Fibre 6

Protein 3

Sodium 10

Ingredients

- 4 medium potatoes, peeled (approx. 800 g), roughly diced
- 15 ml (1 tbsp) canola oil
- 10 ml (2 tsp) curry powder
- 5 ml (1 tsp) smoked paprika
- 2 ml (½ tsp) granulated garlic
- Salt to taste

- Green onion (optional)

Preparation

1. Preheat the oven to 400 °F (205 °C). Line a baking tray with parchment paper or a reusable silicone mat.
2. Place potatoes in a large bowl.
3. Add the oil, spices, garlic and a pinch of salt and toss well to coat each piece.
4. Spread the potatoes on the baking sheet and bake in the oven for 40 minutes, stirring halfway through.
5. Serve with plain Greek yogurt and chopped green onion, if desired.



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