

Oven-Roasted Potatoes

Recipe By *OU Kosher*



Cooking and Prep:  40
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, No
Refined Sugar

Source: OU Kosher

What's Pesach without potatoes! Save this quick and easy roasted potatoes in your Pesach recipes, you'll want to make it every year and all year round!

Courtesy of Women's Branch of the Orthodox Union

Ingredients (6)

Main ingredients

- 4 large potatoes
- 1/4 cup oil
- 1 teaspoon garlic powder
- 1 teaspoon salt

1 teaspoon black or white pepper

1 teaspoon paprika

Start Cooking

Prepare the Potatoes

1. Scrub potatoes. Peel, if desired.
2. Cut each potato in half lengthwise, then into four to six pieces.
3. Place in baking pan that has been sprayed with cooking spray or greased.
4. Sprinkle spices evenly over potatoes and pour oil over all.
5. Bake at 400 degrees Fahrenheit for about 30 minutes.