

Seasoned Roasted Red Potatoes (gluten free)



These deliciously seasoned roasted potatoes are super simple to make. I've added bell pepper and onion to add other flavors to this dish, but you can definitely make it without them if you don't prefer peppers. These are a gluten free staple in our house...I hope you enjoy them too!

Makes: About 8 servings

INGREDIENTS:

3 lbs. red potatoes	2 ½ tsp. garlic powder	2 bell peppers (1 red/1 green)
2 Tbsp. extra virgin olive oil	3 Tbsp. minced fresh parsley (flat leaf, not curly)	1 small white onion
2 tsp. salt		
½ tsp. black pepper		

GETTING READY

1. Spray a baking sheet with gluten free non-stick cooking spray
2. Set out a large mixing bowl of cold water
3. Preheat oven to 425°
4. Wash potatoes, peppers, and parsley. Dry the parsley with a clean tea towel or paper towels.

LET'S GET STARTED

1. Cut potatoes into equal bite-sized wedges and place into cold water. Let sit 1 hour.
2. Cut peppers and onion into strips. Set aside.
3. Mince the parsley. Set aside.
4. In small bowl, mix together salt, pepper, and garlic powder. Set aside.
5. After one hour, drain the water out of the bowl and rinse potatoes. Drain again and leave potatoes in bowl.
6. Drizzle on the olive oil and mix to coat all potatoes.
7. Sprinkle the seasonings on potatoes, a little at a time, mixing around potatoes as you go so that they are evenly coated.
8. Put potatoes onto baking sheet, single layer.
9. Bake potatoes by themselves for 20 minutes.
10. Remove from oven and turn over all potatoes.
11. Now, add the peppers and onions and return to oven for 20 more minutes, or until potatoes are golden and tender (or a little longer if that's your preference).
12. When potatoes are done cooking, remove from oven, sprinkle with parsley, and gently mix together with spatula.
13. Serve hot!