

Herb Oven Roasted Potatoes



INGREDIENTS:

2 lbs of baby Yukon gold & red potatoes – cut in half

½ tsp Garlic Powder - dried

½ tsp Rosemary – dried

½ tsp Thyme – dried

½ cup chicken stock

1 tsp salt

¼ tsp pepper

3 tbsp of Avocado oil – or Olive oil

DIRECTIONS:

Preheat oven to 350° degrees

Put cut potatoes in large bowl, put oil & seasonings in bowl and toss well.

You can use a baking sheet or a 9" x 13" pan.

Put stock in pan, put potatoes in pan, cover with foil

Put in oven for 45-60 min. Depending on the thickness of the potato, the cooking time varies.

They are ready when you can poke a fork in them easily

Enjoy!