

Bubbie's Space

Live Well ♥ Cook More ♥ Laugh Often

Good Food Brings People Together

Bubbie's ROASTED POTATOES

Crispy ♥ Savory ♥ Family Favorite!

Crispy on the outside, tender on the inside — Bubbie's Roasted Potatoes are simple, delicious and the perfect side dish for any meal!

♥ INGREDIENTS ♥

- 4 large Russet or Yukon Gold potatoes, cut into 1-inch chunks
- 3 tablespoons olive oil (or melted butter)
- 1 teaspoon garlic powder
- 1 teaspoon salt (or to taste)
- 1/2 teaspoon black pepper
- Optional: 1/2 teaspoon paprika (for extra color and flavor)



♥ DIRECTIONS ♥

1. Preheat oven to 425°F (220°C).
2. Wash and cut the potatoes into 1-inch chunks and pat dry.
3. In a large bowl, toss the potatoes with olive oil, garlic powder, salt, pepper, and paprika (if using).
4. Spread in a single layer on a large baking sheet lined with parchment paper.
5. Roast for 35–45 minutes, flipping halfway through, until golden brown and crispy on the outside and tender on the inside.
6. Taste and adjust seasoning if needed.
7. Serve warm and enjoy!

BUBBIE'S TIP:

For extra crispy potatoes, make sure to pat them dry and spread them out in a single layer!

♥ PERFECT WITH: ♥

- Grilled chicken or steak
- Roasted vegetables
- Holiday meals
- Pasta dishes
- Any family dinner!



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