

Smoked Paprika Roasted Baby Red Potatoes by Lynn's Recipes



Lynn demonstrates a delicious way to roast potatoes. This is super easy and the smoked paprika adds a great flavor. Serve as a side dish to any dinner.

Ingredients:

- 2 pounds Baby Red Potatoes, scrubbed and cubed
- 2 Tablespoons Olive Oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 teaspoon granulated garlic powder
- 2 teaspoons smoked paprika

Preheat oven to 400°. Line a cookie sheet with sides with non-stick aluminum foil, or spray with cooking spray. Set aside.

Place your prepared potatoes in a Ziploc bag. Add all of the other ingredients and shake well to coat the potatoes evenly.

Pour out onto your prepared baking dish.

Place in preheated oven and bake for about 45 minutes, until the potatoes are tender and crisp on the outside.

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