Oven-Baked Home Fries

Servings: 4

Diet: Vegan, Vegetarian & Gluten-Free

Ingredients

- 3 medium russet potatoes, diced
- 1 small onion, diced
- 1 ¹/₂ tablespoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

Instructions

STEP 1: Preheat oven to 425°F. Combine the potatoes and onions in a large bowl. Add olive oil, salt, black pepper and optional spices. Toss to combine.

STEP 2: Transfer the mixture to an oiled sheet pan and spread into an even layer.

STEP 3: Roast for 40 minutes, or until potatoes are golden brown, mixing halfway through.

Optional: paprika, garlic powder, or rosemary





- Ingredient Swap: Substitute russet potatoes for sweet potatoes to add a different flavor and nutritional profile.
- **Try this!** Dip oven baked home fries in homemade herbed yogurt sauce.



Per Serving: 160 Calories I 26g Carbs I 2g Sugar I 2g Fiber I 5g Fat (0.5g Sat Fat) I 3g Protein I 300mg Sodium For more recipes and nutrition information, visit capitalareafoodbank.org/recipes