

# ROASTED NORTH DAKOTA POTATOES

Make roasted potatoes nicely diced and tossed in a bewitching mix of herbs and seasonings with a refreshing lemon finish.



## INGREDIENTS

- 2 pounds North Dakota potatoes, scrubbed, spots removed
- 2 tablespoons olive oil
- ½ chopped yellow onion
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon seasoning blend (Dash™)
- 2 tablespoons fresh herbs (rosemary, thyme, oregano)
- Fresh lemon, fresh parsley, dill for garnish
- Salt and pepper to taste

## DIRECTIONS

1. Preheat oven to 425° F. Dice potatoes into 1-inch cubes, place on lined baking sheet. Toss potatoes with onion, olive oil, seasonings, and herbs.
2. Bake potatoes for 35-45 minutes, tossing halfway through baking.
3. Transfer to serving bowl and squeeze fresh lemon over potatoes, garnish with fresh herbs and serve.

**MAKES 4-6 SERVINGS**





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