**ROASTED RED POTATOES**

**Prep Time:** 5 minutes  
**Cook Time:** 35 minutes  
**Serves:** 4 people

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**Ingredients**

- 1 small bag of red potatoes (about 1 1/2 pounds)
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon of garlic powder

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**Steps**

- Preheat oven to 425 degrees F.
- In a large bowl, toss the potatoes with the olive oil, garlic powder, salt, and pepper.
- Pour the potatoes out onto the baking sheet, spreading them evenly.
- Roast until the edges of the potato are crispy, about 20 minutes.
- Enjoy!