



Oven Roasted Potatoes

Makes 4 Servings

- 1 Lb Small New Yellow or Red Potatoes
- 1 Tsp Perfect Chili Seasoning
- 1/2 Lg Yellow/Sweet Onion, Chopped
- 2 Tbsp Canola Oil (or oil of your choice)

Preparation:

Preheat the oven to 400°.

Start by rinsing your potatoes and cubing into like size pieces.

Place potatoes in a bowl along with the chopped onion. Add the canola oil and sPerfect Chili seasoning.

Toss and place on a large cooking sheet, spread out. If the pieces are touching it will not get as crispy. Bake for 20 minutes, remove and toss.

Return to oven and cook for an additional 20 minutes or until you achieve a dark golden brown crust.

Delicious as a side for any meal!

Enjoy!