



# Baked Home Fries

## Ingredients:

6 potatoes



2 tbsp Olive oil



1 tsp Garlic powder



1 tsp Garlic salt

Pinch of black pepper



2 tsp Oregano



1 tsp Parsley

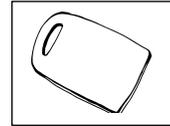


## Supplies:

Knife



Cutting board



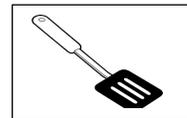
Large bowl



Baking sheet



Spatula



## Steps:

1. Preheat oven to 450 degrees. Spray baking sheet with cooking spray.
2. Rinse potatoes and peel. Cut potatoes into small chunks. Be sure to cut them all so they are relatively the same size.
3. In a large bowl, combine potatoes with the rest of the ingredients. Drizzle liberally with olive oil. Add in garlic powder, garlic salt, black pepper, oregano and parsley. With your hands, toss potatoes to coat them with herbs and spices.
4. Pour potatoes onto baking sheet and spread evenly.
5. Bake for 40-45 minutes or until crispy, flipped with spatula every 15-20 minutes. Baking time will vary depending on size of potatoes and individual oven. If potatoes do not become crispy on their own, put them under the broiler for an additional 5 minutes after baking.