

Future Chef RECIPE

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3rd GRADE
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CRISPY CRUNCHY POTATOES

Ingredients:

Crispy Crunchy Potatoes
2 Pounds potatoes
1/4 cup olive oil
1 tablespoon dried oregano
1 tablespoon basil
1 teaspoon salt
thyme

Directions:

Step 1:

Preheat oven to 400'

Step 2:

Cut the potatoes to 1-inch chunks and put them in a baking dish in a single layer

Step 3:

Add olive oil, oregano, thyme, basil, and salt toss everything together

Step 4:

Place the baking dish in the oven for 20 minutes or until they are crispy and brown

Step 5:

Remove the dish from the oven check the potato with a fork to see if they are done should come out easily and should be soft if not place it back in the oven for another 5 minutes

