# Roasted Potatoes



Add comfort and color to your dinner table with fresh Roasted Potatoes. While you prepare the main meal, let your NESCO Roaster Oven lend a hand. It evenly cooks potatoes until golden crispy on the outside and tender on the inside. We love to serve this recipe as a side for sirloin steak or grilled fish.

**Your Key Ingredient:**

NESCO 6 Qt. Roaster Oven

**Grocery Ingredients:**

2 lbs small potatoes (medley of colors)
Butter or margarine
Mrs. Dash® Original Seasoning Blend or parsley, rosemary, and thyme

**Instructions:**

1. Wash and quarter potatoes. Coat bottom of cookwell in **NESCO® Roaster Oven** with olive oil.
2. Place potatoes with Mrs. Dash® or other seasonings and dollops of butter or margarine.
3. Cover and bake at 300ºF for 1/2 hour.
4. Remove lid and stir potatoes. Cover again and bake another 1/2 hour.

*Submitted by She Harris, Simi, CA*.