Idiot's Kitchen Recipe – Smoky Roasted Potatoes

Recipe from www.idiotskitchen.com

2 pounds small red skin potatoes (new potatoes)
3 Tablespoons olive oil
1-2 Tablespoons sweet smoked paprika
Salt & Pepper

Preheat the oven to 400 degrees.

Wash and dry the potatoes but leave the skin on. Cut the potatoes into halves or quarters depending on their size.

Spread the potatoes out onto a large baking sheet. Do not crowd the potatoes together – it's better to use 2 pans if you need more room.

Drizzle 3 Tablespoons of olive oil over the potatoes. Season with 1-2 Tablespoons (I use 2) of sweet smoked paprika, and 1 teaspoon each of salt & pepper.

Toss the potatoes thoroughly to coat in the oil and spices.

Roast at 400 degrees for 35-40 minutes turning the potatoes once or twice during cooking so they get crispy on all sides.

Serves 4

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