

Foodnity Recipes

Roast Potatoes – Perfectly Crispy Outside

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs Yukon Gold potatoes, cut into 1-inch chunks
- [ ] 3 tbsp olive oil
- [ ] 1 tsp sea salt
- [ ] ½ tsp freshly ground black pepper
- [ ] 2 sprigs fresh rosemary, leaves stripped
- [ ] 1 tbsp lemon juice

Optional Finish

- [ ] 1 tsp honey
- [ ] 1 clove garlic, minced

Instructions

1. Bring a large pot of salted water to a boil, add the potato chunks, and cook for 5-7 minutes until just tender.
2. Drain the potatoes and let them sit in the colander for 2 minutes; the steam helps dry the surfaces.
3. Preheat the oven to 425°F (220°C). Toss the potatoes with olive oil, sea salt, pepper, and rosemary on a sheet pan.
4. Roast for 20 minutes, then turn the pieces, drizzle honey and minced garlic (if using), and roast another 10-12 minutes until golden brown.
5. Remove from oven, splash with lemon juice, give a final toss, and serve hot.

Nutrition per serving

210 kcal	4 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispness, use a perforated baking sheet or pre-heat the pan before adding potatoes.
- If you prefer a deeper herb flavor, add the rosemary a few minutes before the end of cooking.
- A pinch of smoked paprika can add a subtle smoky undertone without overpowering the classic taste.