

# Oven Roasted Homefries

## Ingredients

White potatoes, peeled or unpeeled  
Sweet potatoes, peeled  
Olive oil  
Garlic salt  
Freshly ground black pepper

## Mise en place! (Everything in its place)

### Directions

1. Preheat oven to 400°
2. Cube potatoes into approximately ½ inch cubes. Place in large bowl.
3. Pour olive oil on potatoes and toss to coat.
4. Place potatoes on large shallow roasting pan or cookie sheet. Do not crowd- allow room for air to circulate.
5. Sprinkle with garlic salt and black pepper.
6. Roast for 30-35 minutes, tossing with spatula about ½ way through baking time to redistribute for even roasting. Test doneness by piercing with fork.

**Notes:** Always use a shallow pan with ½ inch to 1 inch sides for roasting.

This produces good air circulation to properly brown the potatoes.

I sometimes add sautéed onions to these. I just slowly brown onions in butter in a skillet on top of the stove and mix into the homefries.

[Link to Video](#)