

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](#)