



Chef Eric's Savory Seasonings - SIZZLE

Chef Eric's Sizzling Oven-Roasted Potatoes

Yield: 4 Servings

Red bliss potatoes, halved
Olive oil
Chef Eric's Sizzle Spice Blend
Salt

2 pounds
1 tablespoons
2 teaspoons
1 teaspoon

Method:

1. In a large bowl, combine the olive oil, Chef Eric's Sizzle Spice Blend and salt.
2. Preheat an oven to 450 degrees. Wash and dry the potatoes. Cut the potatoes into halves and place them into the bowl.
3. Toss the potatoes in the Sizzle mixture, making sure that they are coated in oil. Add more oil, if needed.
4. Arrange the potatoes in a single layer on a baking sheet that has been lined with aluminum foil.
5. Roast until the potatoes are tender, about 45 minutes to an hour.
6. Serve with the Sizzling Chicken Breasts for a delicious meal.

*Pastas and steamed and roasted vegetables would all be great with this recipe.