

# These Herb Roasted Potatoes Are Even Better Than French Fries

<b>YIELDS:</b>	<b>PREP TIME:</b>	<b>TOTAL TIME:</b>
<b>8 SERVINGS</b>	<b>10 MINS</b>	<b>50 MINS</b>

## INGREDIENTS

2 lb. baby potatoes, quartered

1/4 c. extra-virgin olive oil

2 garlic cloves, minced

1 tbsp. freshly chopped rosemary

1 tbsp. freshly chopped parsley

1 tbsp. fresh thyme leaves

Kosher salt

Freshly ground black pepper

Pinch crushed red pepper flakes

## DIRECTIONS

1. Preheat oven to 425°. In a large bowl, toss potatoes, oil, garlic, and herbs. Season with salt, pepper, and a pinch of red pepper flakes. Pour into a 9"-x-13" baking dish.
2. Bake until potatoes are golden and fork tender, 35 to 40 minutes.

Source:

<https://www.delish.com/cooking/recipe-ideas/a22865719/herb-roasted-potatoes-recipe/>

## **Best Oven Roasted Potatoes Recipe - Easy Herb Roasted Potatoes**

We're convinced of two things. First, this is the best roasted potato recipe out there and second, you should definitely make a batch tonight. Here are some tips to make sure your batch comes out perfectly.

### **Pick potatoes that are right in the middle of the waxy-starchy spectrum**

Potatoes are typically characterized as either waxy or starchy. For [baked potatoes](#), starchy Russet potatoes are the best. For [potato salad](#), thin-skinned waxy potatoes like Red Bliss or Fingerling are a good option. For oven-roasted potatoes, you want something in the middle, and that means Yukon Gold. The thin skin helps potatoes heat quickly and evenly (not to mention gets wonderfully crisp in the oven), and the centers stay creamy and tender—never mushy.

### **Herb 'em up**

We suggest parsley, rosemary, and thyme as a classic and simple way to season the potatoes, but really, any herbs or spices are welcome here. Try hot smoked paprika and turmeric for spicy, herbal potatoes or za'atar and cumin for floral, smoky potatoes.

### **What's the best temperature to cook potatoes at?**

Surprisingly, we get asked the question a lot and not just for potatoes, but all veggies. Our motto: The higher the temp the better. Roast your potatoes at 425° to get that beautifully golden and crisp outside and creamy inside. We like to make sure the cut side is down on the pan and we don't toss them while baking. We wait until the end, the last 10 or 15 minutes to flip and stir them around.

### **How do I store leftovers?**

While roasted potatoes are usually best fresh out the oven, they can still make great leftovers! Let them cool down completely before storing them in an air tight container in the refrigerator. This will help make

sure you don't trap steam causing the potatoes to get soft and mushy. To reheat them it's best to do it in the oven or on the stovetop. This will bring the crispiness back to the potatoes!

### **Can I make them in an air fryer?**

You bet you can! If you have an air fryer cook your potatoes in it for [extra crispy potatoes](#) and get away with using less oil. You'll just need to make them in batches so that they have room to cook and get as crispy as they can.

Love potatoes and want even more recipe inspiration? Check out some of our [favorite potato recipes here](#).

Made these yet? If so, let us know how it went in the comments below!