



Bubbie's ROASTED POTATOES



MADE WITH
REAL INGREDIENTS
& HERBS



Crispy on the outside, tender on the inside, and packed with savory herbs and flavor. A perfect side dish for any meal!



INGREDIENTS

- ❁ 4 large Russett Potatoes, quartered
- ❁ 1 Red Bell Pepper, cubed
- ❁ 1 Green Bell Pepper, cubed
- ❁ 1 Yellow Onion, chopped
- ❁ 3 tbsp Margarine, melted
- ❁ 1 tsp Garlic Powder
- ❁ Salt & Pepper to taste



INSTRUCTIONS

- 1 Preheat oven to 425°F (220°C).
- 2 Wash and quarter the Russett potatoes.
- 3 Cube the red and green bell peppers and chop the yellow onion.
- 4 In a large bowl, combine potatoes, peppers, and onion.
- 5 Drizzle with melted margarine and toss to coat.
- 6 Sprinkle garlic powder, salt, and pepper over the mixture. Toss again to mix well.
- 7 Spread evenly on a baking sheet or in a large roasting pan.
- 8 Roast for 40–50 minutes, stirring halfway through, until potatoes are golden brown and tender.
- 9 Serve warm and enjoy!



SERVING IDEAS



Great with
grilled meats
or chicken



Perfect for
weeknight
dinners



Pairs well
with fresh
green salad



Try with
your favorite
dipping sauce

OPTIONAL ADD-INS

- ❁ Add dried rosemary or thyme for extra flavor
- ❁ Use olive oil instead of margarine
- ❁ Sprinkle with Parmesan cheese before serving



SERVES: 6



PREP TIME: 15 MINUTES



COOK TIME: 45–50 MINUTES



TOTAL TIME: 60–65 MINUTES



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