



# Fast(er) Roasted Potatoes

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**Servings:** 4

**Prep:** 5 minutes

**Bake:** 30 minutes

## Ingredients

1 ½ pounds red, or yellow (also called 'gold') potatoes

Olive oil

salt and pepper to taste

## Equipment

- Cutting board, knife, or mandolin
- 1-2 Ziplock microwave steam bags
- Rimmed baking sheet
- Metal spatula, fork

## Method

- Drizzle two tablespoons olive oil on the rimmed baking sheet and place it in the oven. Pre heat to 450 degrees with baking sheet inside.
- Wash potatoes and slice at a ¼ inch thickness.
- Place in Ziplock steam bag and microwave per package directions for one half of the recommended time.
- Transfer half-cooked potatoes to a bowl. Drizzle with one tablespoon olive oil and salt generously.
- Using a rubber spatula, toss the potatoes around the bowl to distribute the oil and salt. Some potatoes may break, and that's ok.
- Carefully remove very hot baking sheet from the oven and place on a heat-safe surface. Carefully pour the potatoes from the bowl onto the sheet and use the rubber spatula (and a fork comes in handy, too) to arrange potatoes into one layer.
- Lightly pepper the potatoes and transfer the baking sheet back into the oven.
- Bake for 15 minutes.
- Remove baking sheet and turn the potatoes using a metal spatula and a fork. Return to oven.
- Bake for another 15 minutes, or until golden brown along the edges.