

Today's episode of
Made at Home

Roasted Potatoes &
Vegetables

Leftovers into:
Egg Muffins

ROASTED POTATOES & VEGETABLES

12 Red Potatoes

1 large Onion

1 Large Green Bell Pepper

1 tsp Paprika

1 tsp Italian seasoning

1 tsp black pepper

1 tsp onion powder

1 tsp garlic powder

1 tsp salt

1 tsp Oil

DIRECTIONS:

- Preheat oven to 425* F
- Thoroughly wash your hands with soap and water.
- Thoroughly wash potatoes, onion, and bell pepper with a vegetable brush under running water.
- Cut red potatoes into 1 inch cubes and place in a large bowl.
- Peel and cut onion into larger slices. Remove seeds from bell pepper and slice into large slice and add to onion and potatoes.
- Add spices.
- Layer on a sheet pan. Place in preheated oven for 20 - 30 minutes or until red potatoes are tender and easily pierced with a fork. Occasionally flip potatoes and vegetables.