

Crispy Garlic Roasted Red Potatoes That Steal the Show

- casseroles, grilled meats, cozy gumbo.



OVEN
400°F

TIME
40 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 pounds red potatoes, cut into 1-inch chunks (skin on)
3 tablespoons olive oil
4 cloves garlic, minced
1 teaspoon dried rosemary or thyme (or 1 tablespoon fresh)
½ teaspoon paprika (optional but recommended)
Salt and black pepper, to taste
Optional garnish: chopped fresh parsley or grated Parmesan

DIRECTIONS

- Step 1: Preheat the Oven:** Set your oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it for easy cleanup.
- Step 2: Prep the Potatoes:** Wash and dry your red potatoes well. Chop them into 1-inch chunks-keeping them uniform ensures even cooking.
- Step 3: Season Everything:** In a large mixing bowl, toss the potatoes with olive oil, minced garlic, herbs, paprika, salt, and pepper. Make sure they're well coated-this is where the magic happens.
- Step 4: Roast to Perfection:** Spread the potatoes out in a single layer on your baking sheet. Roast for 35-40 minutes, flipping halfway through to get that glorious crisp on all sides.
- Step 5: Garnish & Serve:** Once out of the oven, sprinkle with fresh parsley or grated Parmesan for an extra savory punch. Serve them hot and watch them disappear!

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