

Roasted Onion Potatoes

3 servings

60 minutes

Ingredients

4 medium red potatoes

2 tbl light olive oil

½ packet Lipton Onion Soup

Directions

Preheat oven to 400°F.

Boil water in a saucepan. Cut potatoes into 4-6 chunks, leaving the skin on the potatoes. Put potatoes in the boiling water for about 3-5 minutes. Drain.

Transfer potatoes to glass baking dish large enough that there is some space between them. In a small bowl, mix oil and Onion Soup packet. Pour mixture over potatoes and toss to coat.

Cook in the oven for 40-45 minutes or until potatoes are cooked through.