



Total Time: **1 hour 15 minutes**

Prep Time: **15 minutes**

Bake Time: **1 hour**

ingredients (Servings: Serves 4)

Vegetable oil or spray

16 small red or white new potatoes, about 1 1/2 pounds, washed

2 Tablespoons Italian seasoning

1 teaspoon each salt and pepper

2 teaspoons paprika

4 Tablespoons olive oil

directions

step 1: Preheat the oven to 425 degrees F. Place a baking rack in the upper third of oven. Line a baking sheet with foil and lightly grease or spray with vegetable oil.

step 2: Cut the cleaned potatoes in half and put them into a large mixing bowl. Add the remaining ingredients to the bowl and toss well with a large mixing spoon. (You can instead add the mixture to a Ziploc® Brand Storage Bag, seal it well and toss.)

step 3: Place the potato halves, flat side down, on the lined greased baking sheet. After 30 minutes, turn over the halves (flat side up) using tongs or a flat spatula. Bake

another 10 minutes, or until the skins are crispy and the flat side is golden brown (check every 5 minutes). When ready, the outside won't resist when poked with the tip of a knife and the inside will be soft.