

Pantry Potatoes

A tasty way to use up last year's dried herbs.

Recipe by Guy Jordan | Created on **Nov 16, 2021**

Ingredients

- 3 large Yukon Gold potatoes, peeled and cut into sticks
- 2 tablespoons olive oil
- 2 teaspoons dried chervil
- ½ teaspoon dried dill
- ½ teaspoon dried rosemary
- ½ teaspoon onion powder
- ½ teaspoon garlic powder

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Place potato sticks in a large bowl; pour olive oil over potatoes. Crush chervil, dill, rosemary, onion powder, and garlic powder together with a mortar and pestle; sprinkle herb mixture over potatoes and toss to coat completely. Spread potatoes on a baking sheet.
- Bake in the preheated oven until tender and browned, about 45 minutes.

Nutrition Facts

Serving: **4 servings** | Calories: **172.2 kcal** | Carbohydrates: **25.6 g** | Protein: **3 g** | Saturated fat: **1 g** | Sodium: **9.2 mg** | Fiber: **2.4 g** | Sugar: **0.2 g**

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