



## Sliced Italian Potatoes

### Ingredients:

- 4 Potatoes, sliced
- 1 ½ tsp Garlic Powder
- ½ tsp Black Pepper
- ½ tsp Basil
- ½ tsp Rosemary
- ½ tsp Salt
- 1 ½ Tbsp Olive Oil

### Directions:

1. Wash potatoes under running water using a scrub brush.
2. Slice the potatoes into ¼ inch slices. (Do not peel.)
3. Place potatoes on a baking pan.
4. Pour olive oil over the potatoes.
5. Measure and mix dry spices.
6. Sprinkle potatoes with spice mix. Toss to coat sliced potatoes evenly.
7. Bake at 350° for 15-18 minutes.
8. Cook until potatoes are tender and soft.