



Garden Fresh Farm Recipes

Garlic Curry Roasted Potatoes

Golden garlic curry roasted potatoes ready to serve as a main or side. When roasting these potatoes your whole home will be filled with the curry aroma.

Ingredients:

2 pounds potatoes
¼ cup olive oil
1½ tablespoons garlic powder
1½ tablespoons curry powder
1 teaspoon salt, to taste

Directions:

Preheat the oven to 350 degrees.

Wash the potatoes and cut into bite sizes pieces and add them to a large bowl.

Add the oil, garlic and curry powders and salt and toss well. Make sure that the spices are covering the potatoes well.

Pour into a large baking tray or sheet pan and make sure that all the potatoes are spread evenly and not on top of each other.

Place into the oven and bake for 30-35 minutes. Pull them out halfway through and give them a toss to make sure they all bake evenly.