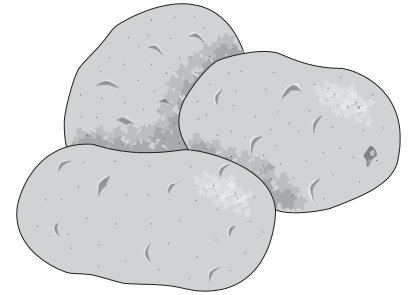


Latin Roasted Potatoes

"Potatoes" - Cooperative Extension pamphlet



Ingredients

- 1 tablespoon olive oil
- 1 1/2 pounds (4 medium) potatoes
- 1 medium onion, cut into 1/2-inch thick wedges
- 1 tablespoon chili powder
- 2 teaspoons finely chopped garlic
- 1/3 cup fresh cilantro leaves, coarsely chopped
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon fresh lime juice
- 1 1/2 cups halved cherry tomatoes
- 1 tablespoon fresh lime juice
- 4 lime wedges (optional)

Directions

Cut potatoes lengthwise into 1/2-inch wedges.

Heat oven to 425 degrees.

Combine all seasoning ingredients together.

Add potatoes and onion; toss to coat evenly.

Spread the potatoes and onions on a lightly oiled, non-stick baking sheet and bake for 25 minutes.

Add tomatoes. Bake an additional 7 to 10 minutes or until potatoes are tender.

Transfer vegetables to large bowl; add cilantro.

Sprinkle with lime juice; toss lightly.

Serve with lime wedges, if desired.