

## RANCH ROASTED POTATOES

Featuring our [Mushroom Meadows Ranch](#) seasoning

4 servings | Total Time: 45 minutes

### RECIPE

- 6 Tbsp olive oil, divided
- 2 1/2 pounds red potatoes, cut into 1-inch chunks
- 1 tsp kosher salt (to taste)
- 2 Tbsp Mushroom Street Farms [Mushroom Meadows Ranch](#) seasoning
- Chopped chives or dill, to serve

### PREPARATION

#### STEP 1

Preheat the oven to 450°F. Line a baking sheet with foil. Pour 4 tablespoons of oil onto the prepared baking sheet. Place the baking sheet into the oven.

#### STEP 2

In a large pot, add the potatoes, salt, and enough water to cover them by 1 inch. Bring to a boil over medium-high heat. Cook the potatoes until they are almost tender, about 8 to 10 minutes.

#### STEP 3

Drain the potatoes and return them to the pot. Place the lid on top of the pot and shake vigorously for 30 seconds. Remove the lid and add the remaining 2 tablespoons of oil, salt and Mushroom Street Farms [Mushroom Meadows Ranch](#) seasoning. Fold to combine.

#### STEP 4

Remove the prepared baking sheet from the oven. Spoon the seasoned potatoes onto the hot oil on the baking sheet, folding them to combine.

#### STEP 5

Roast the potatoes in the preheated oven until they turn crisp, about 30 to 35 minutes.

#### STEP 6

Sprinkle with chopped chives or dill, if desired.

\*For those who enjoy non-vegetarian options, you can enhance the flavor by frying up some bacon and using the delicious drippings instead of olive oil in this recipe. Sprinkle the crumbled bacon over the potatoes for an irresistible twist on bacon ranch potatoes.\*

## NUTRITION FACTS

### PER SERVING, BASED ON 4 SERVINGS

CALORIES	Approximately 360
TOTAL FAT	18g
SATURATED FAT	2.5g
TRANS FAT	0g
CHOLESTEROL	0mg
SODIUM	520mg
TOTAL CARBOHYDRATES	45g
DIETARY FIBER	5g
SUGARS	3g
PROTEIN	5g