



JERNEJ KITCHEN

ROAST POTATOES WITH PAPRIKA

Roast Potatoes with Paprika is a simple everyday recipe for a delicious side dish. It's dairy-free, vegan, and super tasty.

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| SERVES | 4 | PEOPLE (SIDE) |
| PREPARATION: | 5 | MINUTES |
| ROAST: | 25 | MINUTES |
| TOTAL TIME: | 30 | MINUTES |

ROAST POTATOES WITH PAPRIKA

600 g (1 1/2 pound) potatoes

2 tbsp canola oil

1/2 tsp thyme

1 tsp paprika powder

1/4 tsp cayenne powder

1/4 tsp black pepper

4 tbsp Planet of Plants sauce for serving (optional)

TOOLS AND EQUIPEMENT

baking sheet

parchement paper

bowl

PREPARATION

Arrange the rack in the middle of the oven, then preheat the fan-assisted oven to 210 °C / 410 °F or the conventional oven to 220 °C / 430 °F. Line a baking sheet with parchment paper.

PREPARE THE POTATOES

Clean and peel the potatoes. Cut into wedges and place them on the prepared baking sheet. Add the oil and spices (thyme, paprika powder, cayenne pepper, and black pepper). Toss to combine and spread the potatoes in a single layer.

ROAST AND SERVE

Place the baking sheet with the potatoes in the preheated oven. Roast the potatoes for 25 - 30 minutes at 210 °C / 410 °F or in the conventional oven at 220 °C / 430 °F or until the potatoes are soft and roasted. Right before serving, season with salt. Serve with your favorite sauce.