



Oven Roasted Breakfast Potatoes

Prep Time: 15 mins Cook Time: 20 min Serves: 6

Ingredients:

- 3 russet potatoes
- 1/2 cup diced turnip
- 5 radishes
- Zest from 1 lemon
- 2 Tbsp fresh dill (or 1/2 tsp dried)
- 1 Tbsp olive oil
- 1/2 tsp salt
- 1/4 tsp pepper

Try using other root vegetables, like rutabaga, sweet potatoes, or beets. Try experimenting with seasonings too, like garlic, onion powder, or paprika.



Instructions:

1. Preheat oven to 450°F.
2. Dice potatoes, turnip and radishes into 1/4 inch chunks.
3. Zest* one lemon.
4. Chop dill.
5. Add veggies to a bowl and drizzle with just enough oil to coat.
6. Sprinkle with salt, lemon zest and chopped dill.
7. Spread out in a single layer on a baking sheet.
8. Bake for 20 minutes, stirring halfway through.
9. Let cool for a few minutes before serving.

*To zest the lemon, use the smallest holes on your grater and carefully scrape off the first layer of the rind.