

Roasted Potatoes and Onions

Ingredients:

2 lbs small red potatoes
1 medium onion
1/3 cup olive oil
1 packet Lipton Onion Soup & Dip Mix



Directions:

Preheat your oven to 400 degrees.
Line a baking sheet with foil and spray it with non-stick cooking spray. Set aside.
Cut each potato into wedges making sure each piece is about the same size.
Place into a large bowl.
Cut onion into strips and place into bowl.
Pour on olive oil.
Sprinkle on packet of onion soup & dip mix.
Stir together until everything is well coated.
Roast in the oven for 25 - 40 minutes, depending on the size of your cut potatoes.
Turn the potatoes and onions over once during roasting.
Remove from oven once your potatoes are fork tender.

Amy Lynn's Kitchen
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