

Roasted Purple Potatoes with Cilantro and Garlic

from the Spruce Eats

Adding bacon crumbles to this next recipe, knocks it out of the park!

2 1/2 pounds purple potatoes

3 cloves garlic (minced)

Optional: 2 tablespoons chopped fresh cilantro

4 tablespoons extra-virgin olive oil

3/4 teaspoon kosher salt

1/8 teaspoon ground black pepper

2 teaspoons fresh leaf thyme (or a generous 1/2 teaspoon dried leaf thyme)

Heat oven to 400 F

Brush a large rimmed baking pan or roasting pan with olive oil or spray the pan with nonstick cooking spray.

Scrub the potatoes well and peel, if desired. Cut the potatoes into 1-inch pieces.

Toss them in a bowl with the minced garlic, fresh chopped cilantro (if using), olive oil, salt, pepper, and thyme.

Arrange the potatoes in a single layer in the prepared pan.

Roast the potatoes for 20 to 25 minutes, or until browned and tender, occasionally turning.