

# Crispy Garlic Ranch Roasted Potatoes

★★★★★  
template approved



prep time  
15 minutes



total time  
45 minutes



servings  
4-6

## Ingredients

- 800 grams small baby red potatoes, halved
- 3 Tbsp. ghee, melted
- 2 tsp. dried dill
- 1 tsp. dried parsley or chives
- 1 tsp. garlic powder
- 1/2 tsp. onion powder
- 1/2 tsp. sea salt
- 1/2 tsp. pepper

🍴 simple side dish

🍴 bulk meal prep

## Instructions

- 1 Preheat oven to 400°F.
- 2 In a small bowl mix together the melted ghee, dill, parsley or chives, garlic powder, onion powder, salt and pepper.
- 3 Put the potato halves in a bowl, then pour the seasoned ghee in and mix thoroughly.
- 4 Place potato halves, cut side down into the baking dish. Pour any remaining ghee over the potatoes. Top with a sprinkle of additional sea salt.
- 5 Bake for 35-40 minutes until potatoes reach the desired degree of crispiness. Bottoms should be nice and golden brown and crisp.



Whole recipe serving breakdown:

0 Servings Protein

8 Servings Carb

3 Servings Fat

0 Servings Veggies

