Oven Roasted Potatoes

- 1 - 5lb. bag of medium russet potatoes (peeled & washed)
- 1/4 cup EVOO
- 1/4 cup apple cider vinegar
- 1/4 tsp. ground oregano
- 1/4 tsp. dried rosemary
- 1/4 tsp. dried thyme
- 1/4 tsp. ground black pepper
- Dash of sea salt

1. Wash hands with warm soapy water for 20 seconds. Make sure you wash around your wrists, in between your fingers, and under your finger nails.

2. Using a vegetable peeler, peel the bag of potatoes. Once peeled, rinse the potatoes under cold water. This will help remove any excess dirt.
   a. I ended up using a combination of red and russet potatoes.
   b. You do not need to peel red potatoes; just wash them well.

3. Cut potatoes into small (~1/4 in.) pieces, and place in a large bowl.

4. Once all the potatoes are cut, make a vinaigrette using: 1/4 cup EVOO, 1/4 cup apple cider vinegar, 1/4 tsp. oregano, 1/4 tsp. rosemary, 1/4 tsp. thyme, 1/4 tsp. ground black pepper, and a dash of salt.
   a. Whisk vinaigrette together and pour over the potatoes.

5. Let potatoes sit in marinade for ~30 minutes.

6. Place potatoes in an oven safe dish.

7. Cover the potatoes with parchment paper & aluminum foil.
   a. Make sure the parchment paper is in between the potatoes and the aluminum foil.

8. Cook for 45 minutes.
   a. At 30 minutes, remove the aluminum foil & parchment paper.
   b. Cook, uncovered for the remaining 15 minutes.

9. Let cool for 15 minutes before eating.