



RECIPE CARD

BAKED POTATO CIRCLES

Baked Potato Circles

This is a great recipe to experiment with different prepared seasoning blends and different seasoning combinations.

Ingredients

4 **medium potatoes**
2 tablespoons **vegetable oil** or canola oil plus extra for the pan
Salt, pepper, or any other spices you enjoy

Directions

1. Heat oven to 450 degrees F.
2. Spread a little bit of oil on the bottom of a cookie sheet or jelly roll pan.
3. Scrub the potatoes so the skin is clean. Do not take the skin off. Cut potatoes into round pieces thinner than your little finger.
4. Mix potatoes with 2 tablespoons of oil.
5. Spread potato circles in one layer in pan.
6. Add salt, pepper, or any other spices you enjoy.
7. Bake the potatoes for 30 minutes or until potatoes are golden brown and tender. Thicker cut potatoes will need longer to bake.
8. Turn potatoes at least once while baking.



*Recipe adapted from
University of Minnesota -
Real Life Good Food*