



# Potatoes the Oven

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Large potatoes
- Olive oil
- Salt
- Pepper

## Instructions

1. Pre-heat the oven in the maximum temperature.
2. Wash well and cut the potatoes in the format that most enjoy. We did in cubes and sticks, such as the photo.
3. Take the potatoes to cook in water and salt. Thing a few minutes, only to be more soft and reduce the time in the oven.
4. In a cross, ping a little olive oil. Discard the potatoes there, polvilhe them with salt and pepper (or seasonings desired), add more olive oil and scatter in the side to better involve the seasoned potatoes in the oven until light and colour.