

Oven Roasted Pepper Potatoes

Naturally Vegan & Gluten Free



Ready in **40 minutes**

Serves **4 people**

Ingredients

- 6-8 Cups of sliced/wedge cut potatoes. Best to use “new potatoes” aka small white or russet potatoes. They have more of a buttery texture!
- 4-5 large red peppers sliced large pieces
- 1 cup olive oil
- 2 tsp salt
- 1 lemon
- ¼ cup water

Preparation

1. Preheat the oven to 425F. Use roasting pan dish (best to use glass or ceramic)
2. Chops potatoes and peppers into roughly 1.5 inch wedges. Place into roasting pan and add salt. Mix lightly.
3. Add olive oil, juice from 1 lemon, water and remaining salt to the roasting pan. Mix until well blended and make sure vegetables are covered evenly.
4. Cover dish with tinfoil firmly. Remove tinfoil for the last 20 minutes. Cook for 45 minutes total or until potatoes are tender stirring every 15 minutes.
5. **Enjoy!**