Baked potato circles



Recipe credit

University of Minnesota Extension Department of Family, Health and Wellbeing

About this recipe

Serves
8
Serving size
1/8 of prepared recipe
Time to make
15 minutes preparation; 30 minutes cook time
Special criteria
Vegetarian recipes

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.

Tips and variations

- You may also substitute any of your favorite tan and white vegetables (e.g., celeriac, parsnips, rutabaga, turnips, etc.) for all or some of the potatoes. Peel the thicker skinned vegetables as needed.
- This is a great recipe to experiment with different prepared seasoning blends and different seasoning combinations.

Recipe video

Nutritional info

Calories
86
Total fat
3.5 g
Saturated fat
0.3 g
Cholesterol
0 mg
Sodium
76.2 mg
Total carbohydrates
12.8 g
Dietary fiber
0.9 g
Protein
1.5 g
Total sugar
0.4 g

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