

CHILI ROASTED POTATOES

1 $\frac{1}{2}$ pounds small red skinned potatoes quartered

Extra-virgin olive oil, to coat

1 $\frac{1}{2}$ tsp. ground cumin

1 $\frac{1}{2}$ tsp. chili powder

Salt and pepper

Preheat oven to 375°.

Drizzle potatoes with a generous pour of extra-virgin olive oil. Toss potatoes with seasoning and coarse salt and pepper. Place potatoes on a nonstick baking sheet and roast 20 minutes or until just tender. Give the baking sheet a good shake after 10 minutes to avoid sticking.