



Cooking with a kick!

Double Comfort Soul of the South Roasted Potatoes

Makes 4 servings

- 4 Medium Size Potatoes
- 3 TB Olive Oil
- 2 TB *Soul of the South* spice blend

Preheat oven to 350

Scrub potatoes.

Cut potatoes into 1" x 1" cubes (leave skin on)

Mix olive oil and *Soul of the South* together. Toss with cut potatoes.

Add more *Soul of the South* if you prefer spicier potatoes.

Spread out on a cookie sheet. Bake until insides are soft, and edges are crispy, about 20 minutes.
Enjoy!~

Optional: Sprinkle potatoes with grated parmesan cheese immediately after removing from the oven



Double Comfort® Foods
Columbus, Ohio
Phone: 614.623.5518

Email: info@doublecomfortfoods.com

*Double Comfort Foods is a social enterprise.
100% of our profits are donated to hunger relief charities.*

© 2015-2020 **Double Comfort® Foods** All Rights Reserved.