



Breakfast Potatoes

AKA Mack's Famous Potatoes

4 large Yukon gold potatoes
3-4 tablespoons olive oil
2 teaspoons dried thyme
½ teaspoon dried oregano
½ teaspoon dried basil
2 teaspoons kosher salt
Ground black pepper to taste

Pre-heat your oven to 375°. Wash & dry the potatoes.

Cut them into chunks that are all the same size and put them in a large bowl.

Toss with the rest of the ingredients until they are coated in the oil & herbs.

Pour the potatoes onto a baking pan that is lined with parchment paper or into a glass baking dish.

Roast for 35-40 until golden brown and tender.