

Perfect Vegan Oven-Roasted Potatoes

Ingredients

- 2 pounds potatoes
- 2 TBPS. olive oil
- 1 tsp. nutritional yeast
- 1 tsp. dried thyme
- 1 tsp. dried parsley
- 1 tsp. dried oregano
- 1 tsp. dried rosemary
- ¼ tsp. salt
- ¼ tsp. black pepper

Steps

1. Preheat the oven to 400°F (200°C). Slice the potatoes into thin disks, about ¼ inch thick Toss in oil. In a small bowl mix together all the spices add to the potatoes and toss.
2. Place on a baking sheet in a single layer and bake until soft on the inside and crispy on the outside- about 25 minutes.

