Breakfast Potatoes

Ingredients:

4 medium potatoes (russet or red), diced into 1-inch cubes

2 tablespoons olive oil

1 teaspoon garlic powder

1 teaspoon paprika

0.5 teaspoon dried oregano or thyme

Salt and pepper to taste

Optional: 0.5 teaspoon chilli powder or cayenne for a spicy kick.

1. Preheat your oven to 425°F (220°C) and line a baking sheet with parchment paper or lightly grease it.
2. Wash the potatoes thoroughly (peel if you prefer, but leaving the skins on adds extra crispiness). Dice them into evenly sized cubes to ensure even cooking.
3. In a large bowl, toss the diced potatoes with olive oil, garlic powder, paprika, oregano, salt, and pepper. Ensure the potatoes are evenly coated. For extra crispiness, soak the potato cubes in cold water for 30 minutes, then pat them dry before seasoning.
4. Arrange the potatoes in a single layer on the prepared baking sheet. Make sure they're not crowded, as this helps them crisp up.
5. Bake in the preheated oven for 25-30 minutes, flipping the potatoes halfway through, until they are golden brown and crispy on the edges. Remove from the oven. Add chopped onions or bell peppers during the last 10 minutes of baking for extra flavour.
6. Serve immediately as a delicious side for scrambled eggs, pancakes, or any breakfast of your choice.