

Quick Pan Roasted Potatoes

Makes 3-4 servings | **Vegetables**

Ingredients

- 1 15-ounce can potatoes
- 1 Tablespoon canola oil
- 2 teaspoons favorite seasoning (taco, Italian, garlic, basil, oregano, etc.)
- Salt and black pepper to taste

Directions

1. Wash hands with warm, soapy water for 20 seconds.
2. Drain potatoes and rinse under cool water.
3. In a large skillet or electric skillet, combine potatoes and oil.
4. Heat on medium high until potatoes begin to brown, about 8-10 minutes.
5. Add seasoning. Cook for another 1-2 minutes.



Extension



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your local CNP educator.

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This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP. This institution is an equal opportunity provider. This material was funded by USDA's Expanded Food and Nutrition Education Program-EFNEP. USDA is an equal opportunity provider and employer.