



Za'atar Roasted Red Potatoes

Yield: 16 each 10 oz side servings

Ingredients:

- 10 lb Reser's® Mega Diced Red Potatoes ([71117.14479](#))
- 1 cup Olive oil
- $\frac{3}{4}$ cup Za'atar seasoning
- $\frac{1}{4}$ cup Kosher salt
- 2 Tbsp Black pepper, freshly cracked
- 3 each Lemons for zest
- 1 cup Italian parsley leaves, chiffonade

Directions:

1. Preheat oven to 400°F.
2. In a large bowl, coat the Reser's Mega Diced Red Potatoes with olive oil.
3. Once coated with oil, season the potatoes with za'atar, kosher salt, and black pepper.
4. Divide between two prepared sheet pans and roast until golden brown, shaking and rotating pans every 8-10 minutes to ensure even browning, 20-25 minutes total.
5. Once roasted, place into a serving container to keep warm.
6. To serve, portion 10 oz of roasted potatoes into a dish and garnish with lemon zest and chiffonade of Italian parsley.