

Roasted Ranch Potatoes

Sometimes the best recipes are the simplest. These baked ranch potatoes have just 4 ingredients and they're perfect for dinner; whether it's for the fam or a party!

My Mama-in-law thought up this recipe and baked it for us on our last visit to California. It seems like every time we visit, I come home with new recipes. I love it! Even my son found these cheesy potatoes hard to resist and he doesn't usually like potatoes. Family approved :).

The best and easiest way to roast potatoes with garlic and ranch. After this, you'll never want to roast potatoes any other way!

I could seriously throw these two seasonings on anything and everything, but my all-time favorite flavor-combination has to be in these super easy, no-fuss roasted potatoes.

You just can't go wrong with these two flavors – and if you want to take it even further, I'd throw in some crisp bacon bits. You'll skip over from a side dish to the best meal of your life!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients

- 2 lbs small red potatoes, quartered
- 1 packet (.4 oz) dry ranch seasoning mix
- olive oil

- 1/2 tsp salt

Instructions

1. Preheat oven to 425. Quarter your small red potatoes and place in a large mixing bowl. Drizzle with olive oil and stir to coat potatoes. Add ranch packet and salt and stir. Place in a lightly greased baking dish. Bake at 425 for 25-30 minutes or until potatoes are golden brown.