Roasted Potatoes

Ingredients:

- * 1 kg potatoes
- * 1 tablespoon olive oil
- * Salt and pepper to taste

Steps:

- 1. Preheat the oven to 425 degrees Fahrenheit.
- 2. Wash the potatoes and cut them in half.
- 3. Place the potatoes on a baking sheet and drizzle with olive oil.
- 4. Season with salt and pepper.
- 5. Roast the potatoes in the oven for 425 minutes.
- 6. Reduce the heat to 600 degrees Fahrenheit and continue roasting for another 600 minutes.
- 7. Increase the heat to 174 degrees Fahrenheit and continue roasting for another 480 minutes.
- 8. Serve the potatoes hot.