

#### Oven-Roasted Potatoes:

Preheat your oven to 400°F (204°C).

Scrub the potatoes under cold water to remove any dirt.

Cut the potatoes into 1-inch (2.5 cm) pieces.

Toss the potato pieces in a bowl with olive oil, kosher salt, and freshly ground black pepper.

You can also add minced garlic, curry powder, or smoked paprika for extra flavor.

Spread the seasoned potatoes on a baking sheet and roast them in the preheated oven for about 1 hour or until they're tender and have crispy edges<sup>1</sup>.

Serve as a side dish or get creative with toppings!

#### Simple Boiled Potatoes:

Wash and scrub the potatoes.

Cut larger potatoes into halves or quarters to ensure even-sized pieces.

Place the potatoes in a pot of water with 1 teaspoon of salt and cover them with about an inch of water.

Bring the water to a boil, then reduce the heat and simmer until the potatoes are fork-tender (usually 10-18 minutes, depending on size)<sup>2</sup>.

Season with salt and pepper before serving.

#### Crispy Pan-Fried Potatoes:

Peel and cut medium-sized potatoes into desired shapes (slices, wedges, or cubes).

Melt butter in a skillet over medium heat.

Add the potatoes and cook, stirring occasionally, until they're brown and crispy on the outside.

Season with salt and pepper to taste.