

Crispy Buffalo Potatoes

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Servings: 4

1 pound Boomer Gold little potatoes
1 tablespoon olive oil
salt (to taste)
pepper (to taste)
3 tablespoons butter, melted
2 tablespoons hot sauce
ranch dressing (for serving)

Preparation Time: 10 minutes

Cook Time: 35 minutes

Preheat the oven to 450 degrees.

In a bowl, toss the potatoes with olive oil and a pinch of salt and pepper until very well coated.

Place the potatoes in a single layer on a baking sheet.

Toast for 15 minutes.

Shake the baking sheet to loosen the potatoes.

Cook for another 10 to 15 minutes until very crispy.

While the potatoes are cooking, in a large bowl, melt together the butter and hot sauce.

Remove the potatoes from the oven. Immediately place the potatoes in the butter bowl. Toss to coat.

Serve hot with the ranch dressing.

Per Serving (excluding unknown items): 107 Calories; 12g Fat (99.1% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 23mg Cholesterol; 274mg Sodium. Exchanges: 0 Vegetable; 2 1/2 Fat.