



SALSA-ROASTED POTATOES

Intermediate Lifestyle

INGREDIENTS

1 pound halved baby Yukon Gold potatoes
Cooking spray
1 TBS olive oil
1 TSP chili powder
1 TSP ground cumin
1/2 cup salsa
4 lime wedges
1/4 cup chopped fresh cilantro
1/8 TSP kosher salt

INSTRUCTIONS

—Preheat oven to 400°F. Place halved baby Yukon Gold potatoes on a rimmed baking sheet lined with aluminum foil. Coat generously with cooking spray. Bake 15 minutes.

—Combine olive oil, chili powder, and ground cumin in a microwavable bowl; microwave at high until fragrant, about 1 minute, stirring after 30 seconds. Add potatoes and salsa to olive oil mixture; toss to coat. Return potatoes to baking sheet; bake 15 minutes. Squeeze lime wedges over potatoes; sprinkle with chopped fresh cilantro and kosher salt.

SERVING INFO: (Yields 4 servings): 1/2 cup = 1 G

See recipe photo at [Instagram](#) and [Facebook](#).