



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