

Breakfast Potatoes with Sage

3 tablespoons chopped sage

2 tablespoons olive oil

2 pounds red potatoes cut into about 6-8 wedges (do not peel)

1 teaspoon seasoned salt

1/2 teaspoon freshly ground black pepper

Preheat oven to 450 degrees Fahrenheit

In a large bowl, stir together oil, potatoes, salt, pepper, and 2 tablespoons of the sage. Mix until thoroughly coated. Pour a small amount of water in a shallow pan or baking sheet and top with potatoes, spreading them out evenly. Cover tightly with aluminum foil. Roast potatoes for 15 minutes. Remove foil and roast 15 minutes more. Turn potatoes. Roast 10 to 15 minutes more until crisp. Sprinkle with remaining tablespoon of sage and serve.