

Roasted Scarlet Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	pounds	baking potato - scrubbed
2	tablespoons	canola oil
1/2	teaspoon	sweet paprika
1	teaspoon	chamayo chile powder
1/8	teaspoon	ground cumin
1/4	teaspoon	mexican oregano
		salt and pepper

Preheat oven to 375. Cut the potatoes in half crosswise, then cut each half into 4 wedges. In a heavy, cast iron skillet, heat the oil to moderately hot and stir in the ground spices. After 30 seconds, add the potato wedges, sprinkle with oregano, salt and pepper, and toss the potatoes to coat. Transfer the skillet to the oven and roast the potatoes about 40 minutes, turning occasionally, until tender and browned.