

## **Roasted Bay Potatoes**

3 lbs. Red Potatoes

1/3 cup Olive oil

1 tsp. dried Thyme Leaves

1 Tbsp. Old Bay Seasoning

1 tsp. Paprika

½ tsp. Salt

### **Preparation:**

Preheat oven to 425 degrees. Cut potatoes into halves or quarters depending on size. Toss to coat potatoes with remaining ingredients in a large bowl.

Spread potatoes in a single layer on a cookie sheet. Roast potatoes stirring every 10 minutes. For 30 minutes, or until they are fork tender.