

LOVE & LEMONS

Oven Roasted Potatoes

Looking for a simple, tasty side dish? Try these easy oven roasted potatoes! They have crispy edges, creamy centers, and bright, bold flavor.

FALL / SIDE DISHES – JUMP TO RECIPE

Today, I'm making the case for roasted potatoes. With Thanksgiving right around the corner, it seems like [mashed potatoes](#) and potato gratin are all the rage. Sure, these classic potato recipes are tasty, but oven roasted potatoes offer something totally different and equally delicious. If you're looking for a last-minute holiday side dish that your guests will love, this recipe is the one for you. Here's why:





1. **Crispy potato skins.** Is there anything better than crisp, puffy potato skins straight out of the oven?
2. **Creamy middles.** Those crave-able, golden brown edges give way to super creamy centers, so each bite has an amazing mix of textures.
3. **The dressing.** Honestly, it's tempting to devour these roasted potatoes straight off the sheet pan, when they're simply tossed with olive oil, salt, and pepper. But I like to take them one step further. While they're still warm, I toss them in a bold, zingy vinaigrette made with lemon, Dijon mustard, and rosemary. Once the potatoes absorb it, they become bright, rich, and totally irresistible.

Clearly, we're hooked on these easy oven roasted potatoes. Whether you make them for a

holiday meal or for dinner any night of the week, I hope you love them too.



How to Roast Potatoes

The first step to making great oven roasted potatoes is choosing the right potato variety.

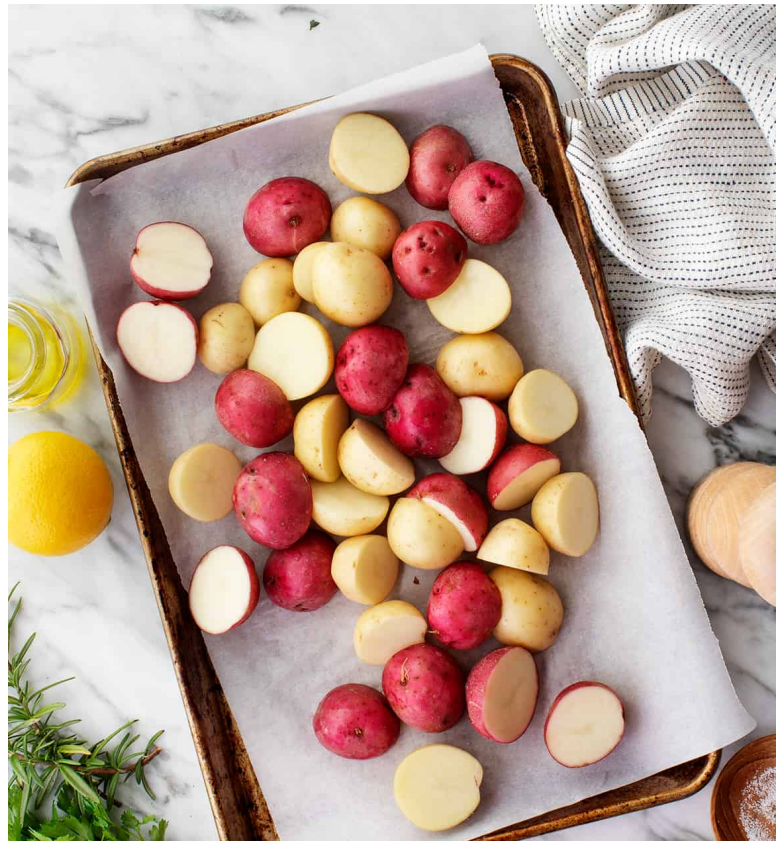
Steer clear of large russet potatoes here – their texture is too dry and chalky for this roasted potato recipe. I like to use a mix of red potatoes and small Yukon golds, but German butterball or fingerling potatoes would also be good.





Next, chop your potatoes into similar-sized pieces. This step is crucial to ensure even cooking. If your potatoes vary widely in size, you may not chop all of them the same way. For example, you may want to halve smaller potatoes and quarter larger ones. Aim for around 1-inch chunks across the board.

Then, it's time to bake! Spread the chopped potatoes on a baking sheet lined with parchment paper, and toss them with olive oil, salt, and pepper. Roast them in a 425-degree oven until they're tender and golden brown around the edges.





Let them cool slightly, and then, while they're still warm, toss them with the dressing.
Season to taste, garnish with chopped parsley, and serve!





Oven Roasted Potatoes Tips

- **Use convection bake if you have it.** When an oven is on its convection setting, air circulates constantly throughout it, which is ideal for getting crisp, golden brown edges on roasted vegetables like potatoes, [tomatoes](#), and [butternut squash](#), to name a few. If you use it, start checking your potatoes earlier than you would otherwise, as it often shortens cook times.
- **Don't crowd the potatoes on the baking sheet.** For the best results, spread the potatoes into a single layer with a little space in between each one. If they're too crowded, they'll steam in the oven instead of becoming golden brown and crisp.
- **Dress them while they're warm.** Always, always dress your roasted potatoes while they're still warm. They'll absorb the tangy, rich flavors of the dressing more deeply, making for an extra-delicious final dish. And speaking of this dressing, it'd be delicious on other roasted veggies too. Try it with [Brussels sprouts](#) or [cauliflower](#) next!
- **Switch up the dressing.** Try tossing the potatoes with [Chimichurri](#) instead.
- **Or don't dress them at all!** Oven roasted potatoes can be so much more than a dinner side dish! Try stuffing them into a [breakfast burrito](#) or serving them for brunch with a [breakfast casserole](#) or [frittata](#). If you do, skip the dressing. Instead, toss them with smoked paprika, red pepper flakes, and garlic powder before you stick them in the oven.

More Favorite Side Dish Recipes

If you love these oven roasted potatoes, check out [this post](#) for more of my favorite side dish recipes, or try any of these favorite side dishes next:



- [Sea Salt Baked Potatoes](#)
- [Delicata Squash with Apples and Sage](#)
- [Maple Roasted Acorn Squash](#)
- [Simple Roasted Beets with Citrus](#)
- [Creamed Spinach](#)
- [Simple Lemon Green Beans](#)
- [Green Bean Casserole](#)
- [Sweet Potato Casserole](#)
- [Herbed Farro](#)
- [Rice Pilaf with Pomegranate Arils](#)
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Oven Roasted Potatoes

rate this recipe:

★★★★★ 5 from 128 votes



Prep Time: 5 mins

Cook Time: 30 mins

Total Time: 35 mins

Serves 4

SAVE RECIPE

PRINT RECIPE

With crispy edges, creamy middles, and bold, tangy flavor, these oven roasted potatoes are one

of our favorite side dishes.

Ingredients

- 2 pounds small potatoes, halved or quartered
- [extra-virgin olive oil](#), for drizzling
- sea salt and freshly ground black pepper
- finely chopped parsley, for garnish

dressing:

- 2 tablespoons [extra-virgin olive oil](#)
- 1 teaspoon lemon zest
- 2 tablespoons [lemon juice](#)
- 1 teaspoon [Dijon mustard](#)
- 2 cloves garlic, minced
- 1 tablespoon minced rosemary
- 1/4 teaspoon [red pepper flakes](#)
- 1/4 teaspoon [sea salt](#)
- [freshly ground black pepper](#)

Cook Mode Prevent your screen from going dark

Instructions

1. Preheat the oven to 425°F and line a large baking sheet with parchment paper.

2. Toss the potatoes with olive oil, salt, and pepper, and spread evenly on the baking sheet. Roast 20 to 30 minutes, or until tender and golden brown around the edges. The timing will depend on the size and freshness of your potatoes.
3. In a small bowl, whisk together the olive oil, lemon zest, lemon juice, mustard, garlic, rosemary, red pepper flakes, salt, and pepper.
4. Drizzle the dressing onto the cooked potatoes and gently toss. You may not need all of the dressing. Season to taste with more salt and pepper. Sprinkle with parsley and serve.



Did you make the recipe? I want to see!
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Vegan Broccoli Soup



Kale & Olive Oil Vegan Mashed Potatoes



Garlic Mashed Potatoes



Crispy Smashed Potatoes





Butternut Squash Soup



Parsnip Puree

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rate this recipe (after making it)



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POST

Kami

03.04.2024



So glad I came across this recipe! I had all of the ingredients on hand, I just made it and it is SO delicious! Love all the flavors! I mixed in some cut up Bourbon Apple chicken sausage after I drizzled the dressing over the potatoes, great little meal for me and my husband. Thanks a bunch for this yummy recipe!

REPLY ↓

Phoebe Moore (L&L Recipe Developer)

03.08.2024

Hi Kami, I'm so glad you loved the potatoes!

REPLY ↓

Mariya

02.08.2024

This is the second recipe I tried from this website and both are great. Online is kind of hit or miss in terms of recipes, but it's been two hits in the row with loveandlemons, so I'll def be back. Thank you for your work 😊

REPLY ↓

Phoebe Moore (L&L Recipe Developer)

02.09.2024

Hi Mariya, This is so great to hear! I'm so glad you've been enjoying the recipes.

REPLY ↓

Pamela

01.30.2024



LOVE how these potatoes turned out. This will be my go-to way to roast potatoes. Thank you!

REPLY ↓

Phoebe Moore (L&L Recipe Developer)

02.02.2024

Hi Pamela, I'm so glad you loved them!

REPLY ↓

Dana

12.10.2023

I liked the review about adding the dressing to carrots. It's the only vegetable everyone in my family can agree on. I'm wondering if I can roast the carrots and the potatoes at the same time?

REPLY ↓

Jeanine Donofrio

12.13.2023

Hi Dana, I'd roast them in the same oven at the same temp on two separate baking sheets because the carrots will be done sooner. Here's our roasted carrot timing: <https://www.loveandlemons.com/roasted-carrots/>

REPLY ↓

Megan

11.29.2023



Y'all, we need to talk about these potatoes. They were the BEST THING ABOUT THANKSGIVING. Everyone loved the potatoes. Even my Polish mother in law loved them and, the thing you gotta know about the Polish is that they know their potatoes. They were absolute perfection. I'm done. This is my forever potatoes. Thank you!!!

[REPLY ↓](#)

Phoebe Moore (L&L Recipe Developer)

12.01.2023

Hi Megan, thank you so much for your comment!! I'm so glad the potatoes were a hit.

[REPLY ↓](#)

Kristi

10.07.2023



Absolutely delicious. The dressing was so good we added it to our green beans so we used the full amount. Best roasted potato recipe I've ever made or had. Thank you!

[REPLY ↓](#)

Jeanine Donofrio

10.09.2023

Hi Kristi, I'm so glad you loved it!

REPLY ↓

Tiger SQUEAKILY, Jr.

09.23.2023

Dear Love and lemon,
Please create a weekly meal plan with shopping list using your recipes. For 2.
52. One for each week. Thanks.

REPLY ↓

Caitlin

09.20.2023



I've made a lot of roasted potato recipes that are just so-so. This was delicious! I loved the lemon in the dressing. I made 3 lbs of baby potatoes and used the entire dressing recipe and it was the perfect ratio.

REPLY ↓

Phoebe Moore (L&L Recipe Developer)

09.21.2023

Hi Caitlin, I'm so glad you loved the potatoes!

REPLY ↓

Eileen Bray

09.12.2023



Is the minced Rosemary fresh or dried?

REPLY ↓

Nani

10.16.2023



This were AMAZING!! Made them for a big dinner with family and friends and EVERYONE loved them!! I had one question though, how long does the dressing last for? I didn't use all of it and I'm wondering if I can still use it.

REPLY ↓

Jeanine Donofrio

10.18.2023

Hi Nani, I'd keep it for up to about 5 days in the fridge.

REPLY ↓

Nkn

07.04.2023



One of the best recipes for baby potatoes: creamy on the inside and lightly crisp on the outside. The finishing sauce made it come alive. Thank you for sharing!

REPLY ↓

Jeanine Donofrio

07.06.2023

I'm glad you loved it!

REPLY ↓

Alyssa

04.09.2023



Where have these potatoes been all my life?? This recipe is to die for. I tossed some whole carrots in with mine as well, it was delightful!

REPLY ↓

Jeanine Donofrio

04.12.2023

Ha, I'm so glad you enjoyed them!

REPLY ↓

Anna Akopyan

03.22.2023



Best Potato Recipe! I've received so many compliments on this and continue to make more.

REPLY ↓

Phoebe Moore (L&L Recipe Developer)

03.23.2023

Hi Anna, I'm so glad you love the recipe!

[REPLY ↓](#)

Aimee

12.23.2022

Gonna make these for Xmas dinner. Was wondering if I could par bake them for quicker cooking a t my in-laws?

[REPLY ↓](#)

Jeanine Donofrio

12.23.2022

Hi Aimee, you could probably par boil them for a few minutes – I do this when I grill potatoes:

<https://www.loveandlemons.com/grilled-potatoes>

I haven't tried this with oven roasted potatoes so I'm not sure what the exact timing would be.

[REPLY ↓](#)

Craig

12.11.2022



This recipe is fantastic. I roast potatoes very often. This method was new to me. I will be using it, or a variation from now on. Thank You

REPLY ↓

Phoebe Moore (L&L Recipe Developer)

12.16.2022

Hi Craig, I'm so glad you love the recipe!

REPLY ↓

Aimee

10.23.2022



These are little bites of heaven! Fun and fresh. Loved them. Will be making again.

REPLY ↓

Phoebe Moore

10.28.2022

We're so glad you loved them!

REPLY ↓

Tanya

10.23.2022



Delicious! Used the extra dressing on boiled carrots which tasted great too.

REPLY ↓

Jeanine Donofrio

10.23.2022

I'm so glad you loved it!

REPLY ↓

Samantha

07.18.2022



My new favorite potato recipe!! I never thought to make a dressing for potatoes but this is incredible. A huge hit with our guests too!

[REPLY ↓](#)

Jeanine Donofrio

07.19.2022

I'm so glad they were a hit!

[REPLY ↓](#)

Hannah

07.09.2022



I almost skipped this recipe because potatoes with dressing sounded odd to me. I'm SO glad I didn't! Making them for the second time tonight. I tried to skimp by not adding all the sauce last time because I was worried about sogginess. Ended up going back to pour the rest over them because it's so delicious. Thank you!

[REPLY ↓](#)

Jeanine Donofrio

07.12.2022

Hi Hannah, ha, I'm glad you enjoyed the potatoes!

REPLY ↓

Clare

04.25.2022



Delicious! The potatoes were perfect and the sauce was fun.

REPLY ↓

Jeanine Donofrio

04.27.2022

I'm so glad you loved them!

REPLY ↓

Lex

04.13.2022



These are the BEST little potatoes! They make themselves the little stars of each meal- so, so good! They taste light & refreshing and are very comforting! Pleasing to kids & adults alike! 😊

REPLY ↓

Jeanine Donofrio

04.13.2022

I'm so glad everyone has loved them!

REPLY ↓