

Breakfast Potatoes

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Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Total Time About 1 hour
Prep Time 10 minutes
Cook Time 35 to 55 minutes
Rating ★★★★★ (1,491)

Prepare a batch of oven-roasted breakfast potatoes, and you'll reap the rewards over the next few days. Eat them right out of the oven as a snack, or as a side to scrambled eggs or roast chicken, then tuck leftovers into a breakfast burrito or pile on top of a salad. The recipe is simple and mostly hands off; the potatoes just need to be tossed every so often for even crisping. While russets can be used, Yukon Gold potatoes are soft and creamy, and the longer they roast, the crispier the outsides will become. (Just don't overdo it, or they'll dry out.)

INGREDIENTS

Yield: 4 to 6 servings

- 1 teaspoon black pepper
- 1 teaspoon ancho chile powder or chili powder of choice, to taste (optional)
- ½ teaspoon smoked paprika
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon dried oregano
- 2 pounds Yukon Gold potatoes, diced into 1-inch cubes (about 5 large potatoes)
- ⅓ cup extra-virgin olive oil



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PREPARATION

Step 1

Heat the oven to 425 degrees with the rack in the center position.

Step 2

In a small bowl, combine the black pepper, chile powder (if using), smoked paprika, garlic powder, onion powder and dried

1½ teaspoons kosher salt (such as Diamond Crystal), plus more to taste

Chopped parsley or cilantro (optional)

oregano.

Step 3

Place the potatoes in the middle of a sheet pan, drizzle with olive oil and toss well. Sprinkle on the salt and toss again. Add the spice mix and toss once more, until the potatoes are coated. Scatter the potatoes across the pan in a single layer.

Step 4

Roast potatoes, turning with a flat metal spatula every 10 minutes, until they're tender, about 35 minutes. If you'd like them crispier on the outside, continue roasting for 10 to 15 minutes more. Don't worry if any pieces stick to the pan a little; just give them a little nudge with the spatula. (The crispy bits are the best.) Taste and sprinkle with more salt, if needed. Sprinkle with fresh herbs, if using, and serve.

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