

## Redskin Potatoes Roasted With Carrots:

### Ingredients:

1 lb. red skin potatoes, sliced ¼ inch thin, unpeeled  
1 lb. carrots, sliced ¼ thin  
2 TB olive oil  
1 tsp salt, ½ tsp pepper

### Directions:

Preheat oven to 375 degrees. Place the sliced potatoes and carrots into a bowl and add the olive oil, salt & pepper. Toss well to season. Place the mixture on a pan and cook for 20-25 minutes until potatoes are tender and carrots are lightly browned and sweet. Makes about 8 servings.