

# Jazzed Up Potato Rounds



Recipe by: [moongardens.org](http://moongardens.org)

## Ingredients

2 lbs. sweet and/or russet potatoes

Olive oil

1/4 tsp. dried turmeric

1/4 tsp. cayenne pepper

1/2 tsp. cumin

Salt and fresh pepper to taste



## Directions

While prepping the food, preheat oven to 400 degrees Fahrenheit. Cut potatoes into 1/2 inch thick rounds, and place in a baking dish. Add olive oil, turmeric, cayenne, cumin, and toss to coat. Season with salt and pepper to taste.

Bake until potatoes are soft and tender, approximately 30 minutes.

For any comments or suggested ingredients for upcoming recipes, please email us at [moongardens.org@gmail.com](mailto:moongardens.org@gmail.com)