

# **Oven-Roasted Red Potatoes**



This recipe calls for:

#### Sautéed Onion & Garlic Sauce

# Tomato, Garlic & Onion Sauce

Prep time

#### 7 minutes

Cook time

# 40 minutes

Servings

4

# **Ingredients**

2 lbs. red potatoes, cut into bite-size chunks 3 Tbsp. olive oil 1/4 tsp. salt 1 jar RAGÚ® Tomato, Garlic & Onion Sauce 1/2 cup shredded Parmesan cheese or Mozzarella cheese

# **Instructions**

1. Preheat oven to 450°F. In  $13 \times 9$ -inch baking dish, combine potatoes, olive oil and salt. Bake  $30 \times 9$ -inch baking dish, combine potatoes, olive oil and salt. Bake  $30 \times 9$ -inch baking dish, combine potatoes, olive oil and salt.

2. Spread sauce over potatoes, then sprinkle with cheese. Bake an additional 10 minutes or until cheese is melted.

Tip: Try adding 1 lb. ground beef or turkey, browned, to sauce for a quick one-dish meal.