

Cinnamon Roasted Potatoes

By Melissa Clark | **YIELD** 4 servings | **TIME** 90 minutes

INGREDIENTS

**1 ½ pounds Yukon gold potatoes,
cut into 1 1/2-inch chunks**

6 unpeeled garlic cloves

3 tablespoons extra virgin olive oil

1 cinnamon stick, broken into pieces

1 teaspoon kosher salt

½ teaspoon ground black pepper

PREPARATION

Step 1

Heat oven to 325 degrees. Put all the ingredients in a 10-inch cast-iron skillet and stir until combined.

Step 2

Transfer to the oven and roast, stirring once or twice, until potatoes are tender, about an hour and 15 minutes. Then raise the oven temperature to 450 degrees and cook until potatoes are crusty, brown and tender, about 15 minutes longer.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.