



RECIPE

rhino

♥ recipes worth sharing

Foil Packet Red Potatoes



Description:

These simple foil packet red potatoes are one of those easy family side dishes that somehow always disappear first. Small red potatoes are coated in olive oil and kosher salt, then wrapped tightly in foil and baked until the insides are soft and fluffy with lightly crisped skins. They're simple, cozy, and perfect alongside grilled meats, burgers, or Sunday dinner favorites.

INGREDIENTS

- 2–3 pounds small red potatoes (about golf-ball size or smaller)
- 2–3 tablespoons olive oil
- 1–2 tablespoons kosher salt

— RHINO TIP —



For slightly crispier skins, carefully open the top of the foil packet during the last 10 minutes of baking to let a little steam escape.



PREP TIME
10 min



COOK TIME
45–60 min



TEMPERATURE
375°F



YIELD
4–6 servings

STEP-BY-STEP INSTRUCTIONS

1



Preheat the oven to 375°F.

Wash and dry the red potatoes well.

2



Place the potatoes on a large sheet of foil. Drizzle with olive oil and toss to coat evenly.

3



Sprinkle generously with kosher salt and seal the potatoes tightly inside the foil packet.

4



Place the foil packet directly on the oven rack and bake for 45–60 minutes, or until the potatoes are fork tender and the skins are lightly crisped.

5



Carefully open the foil packet and serve warm.

TIPS & VARIATIONS



Try adding fresh rosemary, thyme, or minced garlic before sealing the packet.



Baby Yukon Gold potatoes work well if red potatoes aren't available.



Add black pepper or garlic powder for extra flavor.



These potatoes pair especially well with grilled steak, burgers, or barbecue chicken.



Leftover potatoes reheat beautifully in a skillet for crispy breakfast potatoes the next day.



Family favorites, one recipe at a time.

