

Sheet Pan Onion Roasted Potatoes

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2-1/2 pounds russet potatoes, peeled and cut into large chunks
2 tablespoons butter, melted
2 tablespoons olive oil
1 envelope dry onion soup mix
1/4 teaspoon freshly cracked black pepper
1/4 teaspoon garlic powder
1/4 teaspoon Cajun seasoning, *or to taste, optional*
1 teaspoon of dried rosemary, crushed
1/2 teaspoon of dried thyme, crushed
1-1/2 cups chicken broth

Preheat oven to 425 degrees F. Line a rimmed baking sheet with aluminum foil; set aside. Peel potatoes and hold in a bowl of salted water. In a separate large bowl, whisk together the melted butter, olive oil, onion soup mix, pepper, garlic powder, Cajun seasoning, rosemary and thyme. Drain potatoes and add to seasoning mix; toss. Transfer to single layer on baking sheet and roast at 425 for 20 minutes, remove from oven and toss, returning to oven for another 10 minutes. Carefully add chicken broth around the potatoes to deglaze the pan, and continue cooking another 5 to 10 minutes, or until potatoes are fork tender. Taste, adding salt and pepper if needed and transfer to serving bowl, pouring pan sauce over potatoes.

Cook's Notes: You can also use red skinned or Yukon gold potatoes without peeling them. For a homemade packet of homemade onion soup mix use 3 tablespoons dried onion flakes, 1 tablespoon beef base (like Better than Bouillon) or 2 tablespoons granular beef bouillon, 2 teaspoons onion powder and 1/4 teaspoon seasoned salt (like Lawry's).

Caramelized Potatoes Fondantes ("Melting" Potatoes): Typically boiled and then finished in a skillet, the oven is a great way to shortcut the process for pommes fondantes. Try to find baby Yukon gold potatoes, if possible, cutting into 1-inch rounds. There is no need to peel those. Otherwise select smaller russets, or halve lengthwise before slicing. Increase oven to 500 degrees in order to caramelize the potatoes on cut sides, and prepare as above, except after tossing, place directly on sheet pan (without foil). Use a metal spatula to flip potatoes over at the first 15 minutes interval, then after another 15, flip once more. Add chicken broth and continue cooking until fork tender. May also be pan prepared in a cast iron skillet. (continued page 2)

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To Air Fry: Brands and wattage of air fryers differ. Be sure to keep an eye on the food the first time that you cook a recipe and adjust as needed. Prepare as above. Preheat air fryer for 3 minutes at 375 degrees F then cook potatoes for about 15-20 minutes or until fork tender, tossing or stirring at least once