**Oven-Roasted Potatoes and Vidalia Onions**

**Serves: 4 to 6**

*If you plan to cook along, please have the ingredients listed below. We will prep (cut, peel, etc.) the ingredients during the program.*

**Ingredients**

6 Russet potatoes

6 Vidalia onions

Extra virgin olive oil

Kosher salt

Freshly cracked black pepper

**Roasted Vegetables**

Preheat oven to 350°F. Wash potatoes. Cut each potato in half lengthwise and then cut the two halves in half lengthwise—so you have four quarters. Peel any loose paper off each onion and trim the ends, but do not cut through. Cut each onion in half with each half anchored by its end piece. Put potatoes and onions on a sheet pan. Drizzle the vegetables with olive oil and season with salt and pepper. Rub and turn the vegetables to ensure they are lightly covered in olive oil and the seasoning is nicely spread. Place the onion halves face down and potato slices laying on one side. Place in oven and roast until a fork can easily pierce the potatoes and onions—about 30 minutes. Remove from oven and serve.

The potatoes can be placed in the oven with the chicken while it is roasting.