

Prep Time: 10 minutes
Cook Time: 35 minutes
Total Time: 45 minutes
Intensity Level: Low (Beginner)
Yield: 4 to 6 servings
Category: Side Dish
Cuisine: American

There is a moment in every home cook's life when you need a side dish that is universally loved, requires minimal brainpower, and uses ingredients you almost certainly already have in your pantry. Enter: The 3-Ingredient Onion Soup Mix Roasted Red Potatoes.

This recipe is a staple in busy households for a reason. It relies on the alchemy of a dry soup mix—specifically the savory, salty, oniony goodness of a packet of Lipton's (or generic equivalent)—to season the potatoes perfectly. You don't need to chop garlic, you don't need fresh herbs, and you don't need a culinary degree.

The result? Potatoes with a golden, crispy exterior that shatters when you bite into it, giving way to a fluffy, buttery interior. The onion soup mix caramelizes slightly in the oven, creating a umami-rich crust that makes these potatoes dangerously addictive. Whether you are serving them alongside a roast chicken, a grilled steak, or just eating them out of the pan while standing over the stove (we've all been there), these potatoes deliver.

Let's get roasting.

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The Ingredients (The Holy Trinity)

To make this magic happen, you only need three items. However, I have included a “Pantry Staples” note, as you will need a fat to bind the seasoning to the potatoes.

1. 2 lbs Red Potatoes: The star of the show. Red potatoes are preferred here because their thin skin roasts up nicely and they hold their shape well, becoming creamy inside. You can use Yukon Golds in a pinch, but avoid Russets for this specific recipe as they tend to fall apart.
2. 1 Packet (1 oz) Onion Soup Mix: This is your secret weapon. It contains dehydrated onions, beef bouillon, onion powder, and spices. It provides all the salt and flavoring you need.
3. 1/3 Cup Olive Oil (or Melted Butter): This is the vehicle for the flavor. Olive oil is lighter, while melted butter adds a richer, nuttier flavor. I recommend olive oil for high-heat roasting.

Optional Garnish (Not counted in the 3):

- Freshly chopped parsley (for color)
- Grated Parmesan cheese (for extra indulgence)

The Equipment

You don't need much for this. A sheet pan is ideal because it provides maximum surface area for browning. A glass baking dish works in a pinch, but the potatoes will steam rather than roast, so the texture will be softer.

- Large Rimmed Sheet Pan
- Large Mixing Bowl
- Sharp Chef's Knife
- Cutting Board
- Spatula

The Method (Step-by-Step)

1. Preheat and Prep (Time: 5 Minutes | Intensity: Low)

Preheat your oven to 425°F (220°C) .

Why this temperature? High heat is essential for roasting. We want the water inside the potatoes to turn to steam quickly, which puffs up the potato and creates a crispy skin.

While the oven preheats, wash your red potatoes thoroughly. Since we are leaving the skins

on, make sure you scrub off any dirt. Pat them dry with a clean kitchen towel or paper towels. *Moisture is the enemy of crispiness.*

2. The Chop (Time: 5 Minutes | Intensity: Medium)

Cut the potatoes into uniform chunks. You want them to be roughly 1-inch to 1.5-inch cubes.

- Pro Tip: Try to keep the sizes consistent. If you have a giant potato and a tiny potato in the same pan, the tiny one will burn before the big one cooks through.
- Leave the skin on. It adds texture and nutrients.

3. The Toss (Time: 2 Minutes | Intensity: Low)

Transfer the potato chunks to your large mixing bowl. Drizzle the olive oil over the top. Sprinkle the entire packet of onion soup mix over the potatoes.

Using a spatula or your hands (clean hands work best!), toss the potatoes until every single cube is coated in the oil and the seasoning. The potatoes should look glistening and speckled with the dry mix.

4. The Arrangement (Time: 2 Minutes | Intensity: Low)

Transfer the coated potatoes to your sheet pan. This is the most critical step for texture: Spread them out in a single layer.

- Do not crowd the pan. If the potatoes are touching each other, they are steaming. If they have space, they are roasting.
- If you have too many potatoes for one pan, use two pans. It is better to use two pans than to overcrowd one.

5. The Roast (Time: 35 Minutes | Intensity: Low)

Place the pan on the center rack of your preheated oven. Set a timer for 20 minutes.

After 20 minutes, remove the pan from the oven and use your spatula to flip the potatoes. This ensures even browning on all sides. Return the pan to the oven for another 10 to 15 minutes.

6. The Finish (Time: 2 Minutes | Intensity: Low)

The potatoes are done when they are fork-tender on the inside and deeply golden brown and crispy on the outside. The onions from the soup mix should be dark brown and caramelized. Remove from the oven and let them rest for 2 minutes before serving. (They will be molten hot inside).

The “Last” of the Recipe (The Yield & Serving)

This recipe yields enough to serve 4 to 6 people as a hearty side dish.

How to Serve:

These potatoes are versatile. Serve them hot directly from the pan.

- **Dipping Sauce:** Because of the onion flavor, these go exceptionally well with a side of sour cream, ranch dressing, or even a spicy aioli.
- **Pairings:** They are the perfect accompaniment to meatloaf, grilled chicken breasts, pork chops, or a simple burger.

Storage:

If you have leftovers (unlikely, but possible), store them in an airtight container in the

refrigerator for up to 3 days. To reheat, do not microwave them—they will turn soggy. Instead, pop them back into a 400°F oven or an air fryer for 5-7 minutes to re-crisp the exterior.

Nutrition Facts

Disclaimer: The following nutrition information is provided as a courtesy and is an estimate. It is calculated based on the ingredients listed, assuming 4 servings. It does not include optional garnishes like cheese or parsley.

Serving Size: 1/4 of recipe (approx. 1 cup)

Calories: 280

Total Fat: 14g (Saturated Fat: 2g)

Cholesterol: 0mg

Sodium: 620mg (Note: This is high due to the soup mix)

Total Carbohydrates: 35g

Dietary Fiber: 3g

Sugars: 2g

Protein: 3g