

Community SPICE LIBRARY

PITTSBURG • FRONTENAC

March – Paprika



Paprika Roasted Potatoes

Ingredients:

- 1 1/2 lbs potatoes (cubed)
- 2 tbsp olive oil
- 1 1/2 tsp paprika
- pinch of salt and pepper
- 1 tsp garlic powder (optional)

Preheat oven to 425°F. Toss potatoes with olive oil and spices.
Roast for 25–30 minutes, flipping once, until crispy and golden.

Perfect as a side with our Spice Library's Za'atar Chicken Thighs recipe from September 2025.

Try adding rosemary or garlic, or mix in additional vegetables like carrots, onions, and bell peppers. For extra flavor, use smoked paprika and finish with a dollop of sour cream or greek yogurt with dill!



March – Paprika



Paprika is a ground, dried red pepper spice with a flavor profile ranging from sweet and mild to pungent and hot, often featuring earthy, fruity, and slightly bitter undertones.

- Originally from Central America, paprika peppers traveled to Europe in the 16th century and quickly became essential in Hungarian and Spanish cooking.
- Hungary produces some of the world's most prized paprika. The country even classifies it into different grades, ranging from delicate and sweet to fiery hot.
- Fresh, raw paprika peppers are extremely rich in vitamin C—much more than lemons or oranges. Hungarian scientist Albert Szent-Györgyi discovered vitamin C by studying paprika, earning a Nobel Prize in 1937.

What is the Spice Library?

Stop by Pittsburg Public Library or Frontenac Public Library each month to pick up the Spice of the Month, along with a specially curated recipe by Heather Horton, chef and owner of TOAST. Each recipe is designed to highlight the unique flavors of the featured spice. Perfect for home cooks and food lovers!

The Spice of the Month will be available at the your library, with one per family per month, while supplies last.

Special thanks to Heather Horton and our friends at TOAST Restaurant!



Pittsburg Public Library • 308 N. Walnut, Pittsburg, Kansas • 620-231-8110 • PPLonline.org

Frontenac Public Library • 200 E McKay, Frontenac, Kansas • 620-231-5343 • FrontenacPL.org