

Rosemary Roasted Red Potatoes

Ingredients

- Red potatoes - 8
- Rosemary, stem removed - 3 sprigs
- Garlic Cloves, minced - 3
- Extra Virgin Olive Oil - 60 ml - 1/4 cup
- Salt - 2.5 ml - 1/2 tsp
- Peppercorns, ground - 5 ml - 1 tsp

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Quarter the potatoes.
3. Set oven to 350 degrees F.
4. Combine olive oil, salt, pepper, garlic and rosemary and stir in a mixing bowl. Add the potatoes and stir until they are covered. Arrange the potatoes in a baking dish.
5. Roast in the oven for about 30-35 minutes or until golden brown and tender. Poke with a fork to check, they are done when the potato becomes tender.

<http://redpotatorecipes.org/rosemary-roasted-red-potatoes/>

<http://redpotatorecipes.org/>