

ROSEMARY ROASTED POTATOES

INGREDIENTS

1LB	Small red potatoes
2 Tbs	Olive Oil
½ tsp	Crushed dried rosemary
½ tsp	Salt

DIRECTIONS

1. Scrub one pound small red potatoes and cut in half. Arrange in shallow pan.
2. Drizzle 2 Tbs olive oil over potatoes, turn to coat well.
3. Sprinkle potatoes with ½ tsp crushed dried rosemary and ½ tsp salt; stir to mix well.
4. Bake, uncovered, in a 400 degree oven stirring occasionally, for 20 to 30 minutes, until potatoes are tender when pierced with a fork. Serves 4.

