

Rosemary Roasted Potatoes

Ingredients:

- 1-½ pounds small red, purple or blue potatoes (or a mixture)
- 2 Tbsp. good olive oil
- ¾ teaspoon sea salt
- ½ teaspoon freshly ground black pepper
- 1 Tablespoon minced garlic (3 cloves)
- 2 Tablespoons minced fresh rosemary leaves

Directions:

1. Preheat the oven to 400 degrees F.
2. Cut the potatoes in half or quarters and place in a bowl with the olive oil, salt, pepper, garlic and rosemary. Toss until the potatoes are well coated. Dump the potatoes on a baking sheet and spread out into 1 layer.
3. Roast in the oven for 45 min. to 1 hour (or more), or until browned and crisp. Flip twice with a spatula during cooking to ensure even browning.
4. Remove the potatoes from the oven, season to taste, and serve