

Rosemary Roasted Potatoes

Recipe from Tilth Alliance
Makes 6 servings

Ingredients

2 pounds potatoes
2 tablespoons oil
2 tablespoons fresh rosemary
1 teaspoon salt

Instructions

Preheat oven to 425°F.

Wash and cut potatoes into bite-size pieces. Mince rosemary into small pieces.

Combine potatoes, oil, rosemary, and salt in a medium bowl and toss together. Make sure the potatoes are evenly coated with oil. Add more oil if needed for all the potatoes to be coated.

Spread the potatoes out on a baking sheet. Bake 45-50 minutes until potatoes are golden, stirring every 15 minutes. Serve while hot and crispy.

Note:

If fresh rosemary is not available, substitute 1 tablespoon dried rosemary.



Photo credit: The Kitchn website