



The Cooking Lady's Rosemary Garlic Roasted Potatoes

Ingredients

2 pounds new potatoes
Kosher salt
Cracked black pepper
3 large cloves garlic
2-3 stems fresh rosemary
Extra virgin olive oil

What To Do:

Preheat oven to 425-degrees.

After washing and trimming new potatoes, slice rather thickly and place in a large mixing bowl. Add salt and pepper to taste, add garlic that has been run thru a garlic press. Strip rosemary stems and chop then sprinkle on potatoes. Drizzle with just enough olive oil to cover, just enough to ensure that all sides of potatoes are covered. Mix well and spread evenly over a cookie sheet and bake at 425 degrees for 20 to 30 minutes. Turn a couple of times, to ensure even cooking and browning.

Serve immediately.