



Garlic Roasted Potatoes

Adapted from: Ina Garten www.foodnetwork.com

Prep time: 10 mins Cook time: 1 hour Total: 1 hour 10 mins

Yields: 8 Servings

Ingredients

3 pounds small red or white potatoes

1/4 cup good olive oil

1 1/2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

2 tablespoons minced garlic (6 cloves)

2 tablespoons minced fresh parsley (Use dried thyme if you don't have parsley)

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, and garlic; toss until the potatoes are well coated. Transfer the potatoes to a sheet pan and spread out into 1 layer. Roast in the oven for 45 minutes to 1 hour or until browned and crisp. Flip twice with a spatula during cooking in order to ensure even browning.
3. Remove the potatoes from the oven, toss with parsley, season to taste, and serve hot.