

Perfect Garlic-Rosemary Roasted Potatoes

by: Katie Pizzuto

INGREDIENTS

1 lb baby yukons halved, skins on
5 garlic cloves
3 sprigs of fresh rosemary, destemmed
4 Tbsp. extra virgin olive oil
Salt/Pepper

Preheat oven to 400°F.

Bring large pot of water to a boil. Meantime, lightly crush garlic cloves by banging them with side of knife. When water's ready, add the the potatoes. Cook them for 15 - 20 min, until only slightly tender. Drain in a colander and shake them around to bang up the edges. Otherwise, place them in roasting pan and gently bang them with bottom side of a large spoon. Toss the potatoes with the olive oil and rosemary, and then season with salt/pepper.

Bake for about 40 minutes, or until golden brown, flipping them every 10 minutes or so. Taste and adjust seasoning if needed.