



Roasted Potatoes

Ingredients:

- 1 bag baby potatoes - gold, red, purple or assorted
- 4 sprigs fresh rosemary
- Olive oil
- 2 tbsp. Italian parsley (optional)
- Sea salt (optional)**

Directions:

- Wash, dry and quarter potatoes lengthwise
- Toss potatoes lightly with just enough olive oil to coat
- Spread potatoes in single layer on large baking pan
- Roast at 425 degrees for 30 minutes
- While roasting, chop rosemary
- After 20 minutes, remove potatoes from oven and using a strong metal spatula, flip / toss potatoes. Add 2/3 of rosemary and return to oven
- Roast another 10 minutes, remove, garnish with remaining rosemary and Italian parsley and enjoy!

Note: These are so versatile. They can be served warm or at room temperature. They make a great substitution for French fries, or an elegant do-ahead side for a dinner party. Reheat leftovers in a skillet with asparagus and Italian parsley and top with a poached egg for a wonderful breakfast. Or send to school in a warmed thermos for a creative school lunch.

*** If using, pink Himalayan sea salt is a healthier alternative to processed salt*