

Garlic Roasted Potatoes

Yield: 8 servings

Ingredients

3 pounds small red or white potatoes

1/4 cup good olive oil

1 1/2 Tsp. kosher salt

1 Tsp. freshly ground black pepper

2 Tbsp. minced garlic (6 cloves)

2 Tbsp. minced fresh 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.
3. 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.
4. Remove the potatoes from the oven, toss with parsley, season to taste, and serve hot.