

Rosemary Roasted Potatoes

SMALL RED OR WHITE potatoes

olive oil

SALT

pepper

MINCED GARLIC

minced FRESH ROSEMARY LEAVES

Cut Pot. $\frac{1}{2}$ or $\frac{1}{4}$'s Toss & MINCED well coated
400° — til BROWN & CRISP.

Flip twice DURING COOKING
FOR EVEN BROWNING.