

Rosemary-Roasted Potatoes

Recipe courtesy of Cookbook Resources

momlogic.com

Ingredients:

2 pounds new, red potatoes

3 tablespoons olive oil

2 tablespoons crushed, dried, rosemary leaves

Directions:

Wash potatoes. Peel a narrow strip around centers. Place potatoes in a greased, 9 x 13-inch pan. Drizzle with olive oil and sprinkle with rosemary. Stir to coat. Bake uncovered at 350 for 1 hour and 15 minutes or until skins are crispy and potatoes are fork-tender.