

YUKON ROASTED POTATOES

Ingredients:

- 3 cups of Baby Yukon Potatoes
- 5 tablespoons extra virgin olive oil
- 2 garlic cloves, grated
- 4 rosemary sprigs, leaves only, finely minced
- Sea salt and freshly cracked black pepper to taste

Directions:

1. Bring a medium-sized pot of lightly salted water to a boil. Place the potatoes into boiling water and cook for 5-7 minutes, until they are tender.
2. Heat the oven to 400 degrees and place a baking tray or baking dish inside to heat up for a couple of minutes.
3. Drain the potatoes and transfer them into the hot baking dish. Season with extra-virgin olive oil, garlic, rosemary, sea salt and black pepper. Spread the potatoes into an even layer in the pan.
4. Transfer the potatoes into the oven and bake for 10-15 minutes, until crispy and golden. Halfway through cooking time, remove the pan from the oven, and flip the potatoes on the other side so they cook evenly.
5. Remove the baking tray from the oven, sprinkle the potatoes with extra sea salt and pepper if you like, and rest for 5 minutes before serving.

Enjoy!

