



From the Culinary Company Kitchen

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Roasted Potatoes with Garlic and Rosemary

Yield: 6 portions

INGREDIENTS	AMOUNTS
Potatoes, Red Bliss	3 lb
Olive Oil	1 oz
Garlic, minced	1 Tbsp
Rosemary, minced	1 Tbsp
Salt	As needed
Black Pepper, ground	As needed

Process

1. Scrub and blot dry the potatoes. Peel if desired. Cut potatoes into halves or quarters, if desired. If potatoes are peeled or cut in advance, hold them in cold water to prevent browning. Drain and blot them dry before cooking.
2. Combine the oil, garlic, rosemary, salt, and pepper in a large bowl. Add the potatoes and roll or toss until they are evenly coated. Transfer to an oiled sheet pan.
3. Bake in a 425°F oven until browned and tender enough to be easily pierced with a fork, about 40 to 45 minutes. Serve as soon after baking as possible on heated plates.