

Roasted Potatoes with Garlic and Rosemary

Red potatoes, small to medium	3 pounds
Olive oil	¼ cup
Garlic, minced	3 tbsp
Rosemary leaves	3 tbsp
Salt, to taste	2 tsp
Pepper to taste	1 tsp

1. Cut potatoes if necessary.
2. Combine oil, garlic, rosemary, salt, and pepper in a bowl. Roll the potatoes in this mixture until they are evenly coated.
3. Bake the potatoes on an oiled sheet pan 45 minutes to an hour at 425 degrees - until they are tender.