

Roasted Potatoes with Rosemary (12 servings)



Ingredients:

18 med red potatoes (about 3 per person),
each cut into 6 wedges

6 tbsp EVO oil

3 tbsp kosher salt

1 tbsp ground black pepper

6 large Garlic cloves, minced

2 tbsp chopped fresh Rosemary + fresh sprigs

1 Cantaloupe, thinly sliced

Preparation:

Preheat oven to 400°F.

Toss potatoes with oil, salt and pepper in medium bowl to coat.

Transfer potatoes to small baking sheet; roast 20 minutes, stirring once.

Add garlic and rosemary to potatoes; toss.

Roast until potatoes are just tender, about 10 minutes.

Serve with some melon slices alongside the meat.