



Garlic Roasted Potatoes



Ingredients:

- 3 pounds small red or white potatoes
- ¼ cup good olive oil
- 1 ½ teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons minced garlic (6 cloves)
- 2 tablespoons minced fresh parsley

Method:

1. Preheat the oven to 400 degrees F.
2. Cut the potatoes in half or quarters and place in a bowl with the olive oil, salt, pepper, and garlic; toss until the potatoes are well coated.
3. Transfer the potatoes to a sheet pan and spread out into one layer. Roast in the oven for 45 minutes to 1 hour or until browned and crisp. Flip twice with a spatula during cooking in order to ensure even browning.
4. Remove the potatoes from the oven, toss with parsley, season to taste, and serve hot.