

Garlic Rosemary Roasted Potatoes

Potatoes USA

Fragrant with fresh rosemary and garlic, these roasted russet potatoes are perfect alongside roast lamb or chicken.

☆☆☆☆☆ No ratings yet



PREP TIME		COOK TIME	
10 mins		35 mins	
COURSE		SERVINGS	
Side Dish		3	
CUISINE		CALORIES	
American		143 kcal	

INGREDIENTS

- 2 Pounds Alsum russet potatoes
- 1 Tablespoon Olive oil
- 2 Cloves of garlic, minced
- 1 Tablespoon Chopped fresh rosemary
- 1/2 Teaspoon Salt
- 1/4 Teaspoon Freshly ground pepper

INSTRUCTIONS

1. Preheat oven to 450°F and place a rack in the upper third of the oven.
2. Toss potatoes in a large roasting pan with oil, garlic, rosemary, salt and pepper.
3. Roast potatoes, turning occasionally with a metal spatula, until golden brown and tender, 30 to 35 minutes.

NUTRITION

Calories: 143kcal	Protein: 3g	Fat: 2g	Sodium: 202mg
Potassium: 635mg	Fiber: 2g	Vitamin C: 13.5mg	