



Recipe

Oven Roasted Rosemary Potatoes

Ingredients

- 1 pound small red new potatoes, washed and well dried
- 3 sprigs fresh rosemary
- Rosemary Infused olive oil
- Salt and freshly ground black pepper

Directions

Instructions Checklist

- Step 1
- Preheat oven to 400 degrees. Place the potatoes and rosemary on a straight-sided baking sheet. Drizzle with olive oil and season with salt and pepper. Shake pan to coat potatoes. Roast for 30 to 40 minutes, until cooked through and slightly golden.