

Roasted New Potatoes



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This simple recipe is anything but plain. The flavors of garlic and herbs combine to add extra zip to tender new potatoes. This side dish goes hand in hand with the delicate taste of fish. –Ann Berg, Chesapeake, VA

Ingredients

- 1- $\frac{1}{2}$ lb. new potatoes, quartered
- 2 tablespoons olive oil
- 2 teaspoons minced garlic
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon dried rosemary, crushed
- $\frac{1}{2}$ teaspoon dried thyme
- $\frac{1}{8}$ teaspoon pepper

Method

1. In a large resealable plastic bag, combine all ingredients; shake to coat.
2. Pour into an ungreased 13-in. x 9-in. baking dish.
3. Bake, uncovered, at 450° for 35 minutes or until potatoes are tender.

Prep

- Prep: 15 Minutes
- Bake: 35 Minutes

Source: TASTE OF HOME (4 servings)