



Garlic Roasted Potatoes Recipe



Ingredients:

- 5-6 Whole Potatoes (peeled and cut into small 1 inch cubes)
- 2 tablespoon Olive Oil
- 2 tablespoon Garlic (finely chopped)
- Salt and Pepper to taste
- 1-2 tablespoon Fresh Herbs of your choice (Basil, Parsley, Thyme, Rosemary)

Prep Time: 10 minutes

Cook Time: 30 minutes

Servings: 6

Instructions:

- Preheat oven to 425 degrees
- Peel potatoes and cut into small 1 inch cubes. Finely chop garlic and set aside.
- Place cubed potatoes in a large bowl. Drizzle olive oil over potatoes and add minced garlic to bowl. Sprinkle in salt and pepper to taste.
- Toss potatoes in bowl until evenly coated.
- Place aluminum foil on a baking tray and spread potatoes out evenly on tray to bake evenly.
- Bake at 425 degree for 30-35 minutes or until potatoes are crisp and golden brown on the outside and tender on the inside.
- Remove tray from oven, add fresh herbs to potatoes and toss everything together.
- Serve immediately and enjoy!