

Roasted Garlic and Herb Potatoes

Serves 9

Ingredients:

- 3½ pounds potatoes
- ¼ cup oil
- ½ teaspoons salt
- 1 teaspoon black pepper
- 2 tablespoons minced garlic (around 6 cloves)
- 4 tablespoons fresh herbs of your choice: parsley, dill and/or rosemary

Instructions:

- Preheat oven to 400°F.
- Dice the potatoes and place in a bowl. Add ¼ cup oil, ½ tsp salt, 1 tsp pepper, 2 tbsp garlic, and 4 tbsp fresh herbs. Toss gently until potatoes are coated in seasoning. Place potatoes on a sheet pan in a single layer. Be sure not to overcrowd the pan or the potatoes won't get crispy.
- Place sheet pan in the oven for 45 minutes-1 hour. Flip the potatoes every 20 minutes to ensure even browning. Roast until golden brown with crisp edges. Add more salt, pepper, and fresh herbs to your liking.

