

Rosemary Potatoes

- Red Potatoes
- Olive Oil, 1/8 cup per pound of potatoes if measuring
- Fresh Rosemary (or your herb of choice), about 1 Tablespoon per pound
- Salt
- Pepper
- Garlic, 2 per pound
- Parmesan Cheese



Preheat oven to 400 degrees. Scrub and cut potatoes, quartering the small ones and larger ones into 1-inch pieces. If cutting into larger pieces, lengthen cooking time. Place potatoes in an oven safe dish.

Top with remaining ingredients and stir to evenly coat the potatoes. Top with remaining rosemary sprigs and roast in oven for 45-55 minutes until tender. Sprinkle with Parmesan cheese after you pull it out of the oven.