

Jazz in the Kitchen

Garlic and Rosemary Roasted Potatoes

Ingredients:

1 to 2 pounds small red or gold potatoes
2 cloves of garlic
1/2 tablespoon dried rosemary
roughly 1/2 teaspoon Italian seasoning (add more to taste)
2-4 tablespoons olive oil
salt and pepper to taste

Directions:

1. Heat oven to 450. Wash potatoes, then cut into fourths or eights depending on size. Put in large bowl.
2. Mince garlic. Roughly chop rosemary.
3. Add garlic, rosemary, Italian seasoning, and two tablespoons of olive oil to bowl. Add salt and pepper to taste. Toss to coat potatoes, adding more oil if needed.
4. Spread potatoes out on baking sheet covered in aluminum foil. Roast potatoes in oven for roughly 30 minutes, stirring halfway through so they cook evenly. Serve!