

## Roasted Rosemary Potatoes

### Ingredients

- Mini white and/or red potatoes (as many as you like!)
- Olive oil
- Dried Rosemary – or fresh rosemary!
- Salt and pepper



### Directions

1. Preheat oven to 425F
2. Wash and dice the potatoes into bite-sized pieces – leave the skin on for added fiber!
3. Lightly drizzle on some olive oil to coat the potatoes.
4. Add salt, pepper and rosemary until desired amount.
  - a. You don't need a lot of rosemary, just lightly sprinkle to give it the flavour.
  - b. If you are using fresh rosemary, you will need to add a little more than the dried.
5. Bake for 30-40min or until desired tenderness and crispness, stirring them half way.
6. Enjoy 😊