

Herb Roasted Potatoes

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Ingredients

- **2 teaspoons olive oil**
- **2 teaspoons blackened garlic, finely chopped**
- **1 teaspoon kosher or sea salt**
- **½ teaspoon freshly ground black pepper**
- **1 teaspoon fresh thyme, finely chopped**
- **1 teaspoon fresh rosemary, finely chopped**
- **1 pound (16 oz) small or fingerling potatoes, cut in half, or quartered if larger potatoes are used (if fingerling potatoes are not available use Dutch, small reds, purple or other heirloom variety)**

Directions

1. To make the blackened garlic, heat a seasoned, small, cast iron skillet until hot. Add the garlic cloves. Stir until the cloves begin to blacken. Remove from heat, let cool, then finely chop.
2. Preheat oven to **425** degrees.
3. Place the potatoes in a mixing bowl and add the olive oil, salt, pepper, thyme, and rosemary and mix well.
4. Spread on a sheet tray and place in the oven for approximately 10 to 12 minutes.
5. Remove from the oven, toss the potatoes over, and return to the oven for an additional 10 to 12 minutes, or until the potatoes are completely done.
6. The roasted potatoes should be golden brown with a little crispness on the outside. If you like your potatoes very crisp, cook for an additional couple of minutes until desired doneness.

Serve immediately.

Serves 6 to 8.