

Garlic Roasted Potatoes

(Recipe from Ina Garten)

Makes 6 servings

3 pounds small red or white potatoes

1/4 cup good olive oil

1 1/2 tsp kosher salt

1 tsp freshly ground black pepper

2 tbsp minced garlic (6 cloves)

2 tbsp minced fresh parsley

Preheat the oven to 400°F.

Cut the potatoes in half or quarters and place in a bowl with the olive oil, salt, pepper, and garlic; toss until the potatoes are well coated. Transfer the potatoes to a sheet pan and spread out into 1 layer.

Roast in the oven for 45 minutes to 1 hour or until browned and crisp. Flip twice with a spatula during cooking in order to ensure even browning.

Remove the potatoes from the oven, toss with parsley, season to taste, and serve hot.

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