



Garlic Roasted Potatoes

Makes: 6 servings

Prep Time: 10 minutes Cook Time: 45 minutes

Total Time: 55 minutes

- 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.

Recipe by Ina Garten