



# The Recipe Book

## ROSEMARY CRUSTED POTATOES

Herb of Choice: **Rosemary**

**Ingredients:**

- 1-1/2 pounds Yukon Gold potatoes, cut into wedges
- 1 tablespoon olive oil
- 1 tablespoon minced fresh rosemary
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 to 1/2 teaspoon pepper

**Directions:**

1. In a large bowl, toss potatoes with oil. Combine the seasonings; sprinkle over potatoes and toss to coat.
2. Arrange in a single layer in a 15-in. x 10-in. x 1-in. baking pan coated with cooking spray. Bake at 425° for 40-45 minutes or until tender, stirring once. Yield: 4 servings.

