



Roasted Rosemary Potatoes



Ingredients

1 ½ pounds small red or white-skinned potatoes
2 large sprigs of rosemary leaves

3 Tbsp olive oil
¾ tsp Raddish Garlic & Herb Seasoning Salt

Steps

- 1 Preheat the oven to 400°F.
- 2 Cut the potatoes in half and place in a bowl.
- 3 Mince the rosemary leaves and sprinkle in bowl.
- 4 Add olive oil and seasoning salt. Mix until the potatoes are well coated.
- 5 Spread the potatoes on a foil lined baking sheet.
- 6 Roast potatoes for one hour or until brown and crisp, mixing halfway through. TASTE & SHARE!