



WILD ROSEMARY ROASTED POTATOES

Serves 4-6

2 tsp **Wild Rosemary Olive Oil**

½ tsp **Sea Salt (Rosemary or Sel Gris)**

½ tsp **Herb Seasoning** (Mediterranean Rub or Garlic & Herb Dipper)

½ lb Fingerling or Yukon Gold Potatoes, cut into bite size pieces

1. Preheat oven to 425°F.
2. Clean the potatoes and cut into bite size pieces.
3. Arrange in a single layer in a casserole type dish or on a sheet pan.
4. Drizzle with oil, then salt and herbs, tossing to coat.
5. Place potatoes in oven and roast until golden in color and tender when pierced with a fork, about 30-35 minutes.

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