

GARLIC ROASTED POTATOES

(adapted from Ina Garten)

The Cooks Next Door

1 pound small fingerling or red potatoes
2 Tb. good olive oil
1/2 tsp. kosher salt
1/4 tsp. freshly ground black pepper
2 cloves garlic, minced
2 tsp. minced fresh parsley (opt.)

Preheat the oven to 400 degrees F.

Cut the potatoes in 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.