Dinner Tonight!

Roasted Potatoes

2 pounds of potatoes, red or white with skins intact
2 Tablespoons olive oil
1/2 teaspoon rosemary
Salt and pepper to taste

Preheat the oven to 425° F. Wash the potatoes and allow them to dry. Do not peel the potatoes, but you may wish to cut out the eyes or any surface blemishes. Baby potatoes may be left whole. Large potatoes should be cut into 2 inch cubes.

Place the potatoes in a baking dish and drizzle the olive oil over the potatoes. Add rosemary, salt and pepper.

Roast the potatoes uncovered for approximately one hour. Turn the potatoes occasionally during the cooking time. The potatoes will be done when the flesh is soft and easily pierced with a fork.

Preparation Time: 10 minutes
Cook Time: 1 hour
Serves: 4

Nutrition facts per serving:
Calories: 220
Total Fat: 7 g
Cholesterol: 0 mg
Sodium: 15 mg
Total Carbohydrate: 36 g
Protein: 4 g

Serve with: Can be served with any main dish