

# RECIPE

# Roasted Potatoes

MAKES: 4 SERVINGS

## INGREDIENTS

- 1 pound small round potatoes (golf ball-size or smaller)
- 2 sprigs fresh rosemary or thyme
- 2 large garlic cloves
- 2 tablespoons olive oil
- ¾ teaspoon coarse salt



If you like your potatoes with perfectly crispy fried skin on the outside and steamy-creamy soft insides, you're in luck! It's that same mix of sweet and crunch that probably earned potatoes their French name, *pommes de terre*—"earth apples." Roasted potatoes round out any meal of meat or fish and make a simple salad feel like a feast.

## PREPARATION

1. Preheat the oven to 425°F.
2. Rinse and thoroughly dry the potatoes and then cut them into quarters. Pull the leaves from the herbs and chop them finely (the size of ants; remember to use "the claw" to protect your fingers). Trim and discard the root end from the garlic and smash once with the back of a spoon; remove the peel.
3. In a medium bowl, combine the potatoes and olive oil and mix together until the potatoes are well coated. Sprinkle in the salt, chopped herbs, and smashed garlic and mix again. Pour the potatoes onto a baking sheet in one layer.
4. Roast until the potatoes are browned at the edges, 25 to 30 minutes. Stab the largest one with a fork to make sure it's tender. If not, cook for another 5 minutes and test again. Remove from the oven, turn off the oven, and let potatoes cool on the baking sheet for a full 5 minutes.
5. Serve warm!