

# ROSEMARY & GARLIC POTATOES

Yield: 8 Servings (½ cup per serving)



**TOTAL TIME:** 30 minutes

## INGREDIENTS

- 1 pkg. (24 oz.) Fingerling Potato Medley, larger ones halved on the bias
- 4 cloves garlic, halved lengthwise
- 2 Tbsp. Wegmans basting oil
- Sea Salt
- Fresh cracked black pepper
- 1 pkg. (0.25 oz.) fresh rosemary

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## PREPARATION

Preheat oven to 450 degrees.

1. Toss potatoes and garlic with basting oil in a large bowl; season with salt and pepper.
2. Scatter rosemary sprigs on foil-lined baking sheet (reserve 1 sprig). Top with single layer of potatoes and garlic.
3. Roast 25–30 min. on center rack of oven, until potatoes are fork-tender and light brown. Garnish potatoes with reserved rosemary sprig.

## NUTRITION

**Per serving:** Calories: 90; Fat: 3 g (0 g saturated fat); Cholesterol: 0 mg; Carbohydrates: 15 g; Protein: 2 g; Sodium: 10 mg.

Recipe courtesy of Wegmans