



Rosemary Potatoes

A RECIPE BY LISA SCHAUM

ingredients

- Yukon gold potatoes
- olive oil
- chopped rosemary
- salt and pepper.

directions

- 1.Preheat oven to 450. Strip rosemary leaves from stems, chop until you have 2 tsp. Dice potatoes into 1/2 inch pieces.
- 2.Toss potatoes on a baking sheet with a drizzle of olive oil, chopped rosemary, and a pinch of salt and pepper.
- 3.Roast on top rack, tossing halfway through until tender and crisped, 20-25 minutes.

tips and tricks

- We usually cover the baking sheet with foil; I add some oil onto foil, spread it with a paper towel, toss on potatoes, season, and a another drizzle of oil. Less sticking if anyone forgets to turn them. It happens!