

## ROASTED ROSEMARY POTATOES

Recipe created by Seth Bixby Daugherty

Yield: 4 - 1/2 cup Servings



### INGREDIENTS

- \* 1 lb. potatoes, chopped in 1 inch pieces
- \* 1 tablespoon olive oil
- \* 1/4 teaspoon salt
- \* 1/4 teaspoon pepper
- \* 1 teaspoon minced garlic
- \* 1/8 teaspoon fresh chopped rosemary, or 1/4 teaspoon dried rosemary

### DIRECTIONS

- \* Preheat oven to 350 degrees.
- \* Toss potatoes, olive oil and spices until evenly coated.
- \* Spread potatoes on baking sheet.
- \* Roast for 30 minutes or until potatoes are slightly browned and are easily pierced with a fork.
- \* Enjoy!

### NUTRITIONAL INFORMATION PER SERVING

- \* Calories: 129
- \* Cholesterol: 0 mg
- \* Sodium: 143 mg
- \* Fiber: 3 g
- \* Protein: 3 g
- \* Carbohydrates: 23 g
- \* Total Fat: 3 g
- \* Trans Fats: 0



**REAL**  
choices

Recipe courtesy of  
Saint Paul Public Schools Nutrition Services