

# *Rosemary Roasted New Potatoes*

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Prep Time: 10 minutes

Cook Time: 30 minutes

Yields: 8 servings

## Ingredients

1	lb	red b potatoes (any size can be used)
1	Tb	dried rosemary leaves
½	Tb	onion powder
½	Tb	Mrs. Dash—original blend
¼	cup	olive oil

## Method

1. Wash potatoes. Slice into wedges or squares.
2. Place potatoes in a medium bowl.
3. Add olive oil; toss so that wedges are coated evenly.
4. Mix all dry ingredients together.
5. Add dry ingredients to wedges and toss until coated.
6. Place wedges in a small roaster or on a sheet pan.
7. Cook in standard oven for 20-30 minutes at 325°F or until potato wedges are fork-tender.

## Chef's Tips

1. Potatoes can be sliced any time within a 24-hour period. After cleaning and slicing, put potatoes in a large bowl and cover completely with water. Then place them in the refrigerator until ready to use.
2. Put potatoes in a large bowl and add ingredients as listed above. Then cover with foil and toss. This will evenly coat potato wedges.