

## Recipe of the Week

June 11, 2018



### Roasted new red potatoes

Simplicity, perfected. This straight-to-the-point side is incredibly simple and wonderfully tasteful. It's also plate-ready in 30-35 minutes.

#### Ingredients

- 3 pounds small red new potatoes, halved
- 1/4 cup olive oil
- 1 teaspoon salt
- 1 teaspoon fresh ground black pepper

#### Directions

1. Adjust oven rack to lowest position and heat oven to 450 degrees.
2. Toss potatoes in oil, salt, and pepper. Arrange cut side down on a large, lined cookie sheet or pan.
3. Roast until tender and golden brown, about 30 minutes (check after 20 minutes).
4. Transfer to a serving dish and enjoy!

Recipe adapted from All Recipes