

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, lipped 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