

# ROASTED NEW POTATOES

SERVES 8      Cornelia Hoover

Quarter potatoes (or halve them if they are very small) and place on roasting pan. Toss with olive oil, salt, pepper, and rosemary.

Roast approximately 45 min to 1 hr at 450°, tossing occasionally with spatula. Cooking is complete when potatoes are crisped on the outside. Serve immediately.

## DEEDEE'S NOTES:

- Potatoes may be prepped earlier in the day. Clean and cut, toss with olive oil and seasonings. Cover tightly with plastic wrap and refrigerate. Bring to room temperature prior to roasting.

## INGREDIENTS

*3 lbs new potatoes, various colors (red, white, purple)*

*Olive oil*

*Kosher salt*

*Freshly ground pepper*

*2 tbsp minced fresh rosemary*

