



Garden Fresh Farm Recipes

Cajun Rosemary Roasted Potatoes

Another delicious way to prepare aromatic potatoes. This recipe is baked in the oven and works well with roasted chicken, grilled pork chops or steak.

Ingredients:

6 large white-skinned potatoes
2 Tbsp olive oil
3 cloves garlic, finely minced
½ green bell pepper, finely minced
½ red bell pepper, finely minced
1 small onion, minced
1 tsp ground thyme or 1 Tbsp fresh
½ tsp coarsely ground black
1 sprig fresh Rosemary chopped
pepper
cayenne or chile powder to taste

DIRECTIONS:

Preheat oven 400°F.

Cut potatoes into one inch cubes. Place potatoes in a bowl and toss with the other ingredients.

Arrange potatoes in a shallow pan. A deep pan keeps the chunks from browning well.

Bake at 400 F for about an hour. Turn the potatoes every 15 minutes so they brown evenly.