



Garden Fresh Farm Recipes

Roasted Red Potatoes with Rosemary and Thyme

Garden fresh rosemary and thyme herbs are infused into these oven roasted potatoes and are the perfect savory compliment to any dinner.

Ingredients:

2-3 lbs red potatoes
1/4 c olive oil
1 1/2 tsp fresh rosemary
1 tsp onion powder
1 tsp garlic powder
1 tsp fresh thyme
salt and black pepper to taste



Directions:

Preheat oven to 400 degrees.

Wash and cube (or quarter) the potatoes, and place them in a large bowl. (Try to cut the pieces to about the same size)

Add olive oil, rosemary, thyme, garlic powder, onion powder and toss potatoes until coated.

Season with salt and pepper to taste.

Spread evenly in a single layer on a low sided pan.

Bake at 400 degrees for 30-40 minutes or until potatoes are tender and browned. Toss the potatoes a few times while roasting.