

tasty Recipe

Thyme-Roasted Potatoes

INGREDIENTS

2 1/2 pounds small red and white new potatoes, halved
2 tablespoons fresh thyme leaves

2 tablespoons chopped garlic
2 tablespoons extra-virgin olive oil

INSTRUCTIONS

- Preheat oven to 450 degrees F and heat baking pan.
- Toss together all ingredients in a bowl, season with salt and pepper. Carefully transfer potatoes to the hot pan and arrange in a single layer.
- Roast potatoes, stirring occasionally, until tender and crispy, about 35 minutes. Transfer to a serving bowl and garnish with thyme sprigs, if desired. Makes 8 servings.

