



Crusty Roasted Yellow Potatoes

INGREDIENTS

2 pounds of yellow potatoes
3 sprigs of rosemary pounded flat with a knife
3 cloves of whole peeled garlic
2 bay leaves
2 tablespoons of salt
2 tablespoons of olive oil
1 pinch of cayenne
Italian parsley leaves

DIRECTIONS

Preheat oven to 375 degrees

- Place the potatoes in a pot, and cover with water.
- Add 3 cloves of whole peeled garlic, 2 bay leaves, 3 sprigs of rosemary, pounded with a knife, and 2 tablespoons of salt to the pot. Bring to a boil for 5 minutes, then drain.
- Once the potatoes are dried, cut them into quarter pieces and put in a mixing bowl.
- Add 2 tablespoons of olive oil, a pinch of cayenne and 2 tablespoons of salt to the potatoes and stir.
- Transfer the potatoes to a baking pan and bake for 35 minutes.
- Garnish with parsley leaves and serve.