



Healthy Food for a Wealthy Mood



Rosemary Garlic Roasted Potatoes

1 garlic head
2 Tbsp. extra virgin olive oil
20 oz. whole baby potatoes
3 thyme sprigs
3 rosemary sprigs
¼ tsp. kosher salt
¼ tsp. freshly ground black pepper
1 Tbsp. chopped fresh flat-leaf parsley

Preheat oven to 450 degrees.

Remove white papery skin from garlic head; separate cloves but do not peel. Place garlic cloves, olive oil, potatoes, thyme, and rosemary in a large bowl; toss to coat.

Arrange potato mixture on a foil-lined jelly-roll pan. Sprinkle with salt and pepper. Bake at 450 for 25 minutes, stirring after 13 minutes. Sprinkle with 1/8 tsp. salt and parsley.

Serves 4

Calories 173; Fat 7g; Sodium 208

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