

# Rosemary and Thyme Roasted Potatoes

## Ingredients

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- 8 Red Potatoes
- 2 T Olive Oil
- 2 t Dried Rosemary (1 tablespoon fresh)
- 2 t Dried Thyme (1 tablespoon fresh)
- 4 clv Garlic (minced)
- 0 ds Salt
- 0 ds Ground Black Pepper

## Instructions

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- 1.Preheat oven to 450 degrees.
- 2.Cut potatoes into bite-size wedges. They should all be roughly the same size so they cook evenly.
- 3.Toss in a bowl with remaining ingredients. Spread onto a baking sheet either coated with cooking spray or aluminum foil.
- 4.Cook for 30-35 minutes until brown and crispy. Turn halfway through cooking time.