

Red Potato Wedges

Yields: 4 servings
Prep: 25 min

Ingredients

8-10 small red potatoes
2Tbsp olive oil
2Tbsp minced fresh rosemary
1/2 tsp freshly ground pepper
2 garlic cloves, finely minced

Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. Wash and cut potatoes into small wedges. Cover a baking sheet with aluminum foil. Place potato wedges on the baking sheet. Cover potatoes with olive oil and toss lightly.
3. Top potatoes with remaining ingredients and toss lightly.
4. Bake for 15-20 minutes or until potatoes are tender. Let cool and serve.