

## Rosemary Roasted Potatoes

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### Recipe Summary

**Difficulty:** Easy

**Prep Time:** 8 minutes

**Cook Time:** 1 hour

**Yield:** 3 to 4 servings

**User Rating:** ★★★★★

1 1/2 pounds small red or white-skinned potatoes (or a mixture)

1/8 cup good olive oil

3/4 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

1 tablespoons minced garlic (3 cloves)

2 tablespoons minced fresh rosemary leaves

Preheat the oven to 400 degrees F.

Cut the potatoes in half or quarters and place in a bowl with the olive oil, salt, pepper, garlic and rosemary; toss until the potatoes are well coated. Dump the potatoes on a baking sheet and spread out into 1 layer; roast in the oven for at least 1 hour, or until browned and crisp. Flip twice with a spatula during cooking to ensure even browning.

Remove the potatoes from the oven, season to taste, and serve.