

# ROASTED POTATOES

SERVINGS: 3-4

PREP TIME: 10 MINUTES

COOK TIME: 30 MINUTES



## Ingredients:

- 1.5 pounds baby potatoes
- 1.5 tablespoon olive oil
- 1 teaspoon garlic, very finely diced
- 1/2 teaspoon baking soda
- 1/4 teaspoon black pepper
- 3 tablespoons Tuscan Blue Rosemary & Pepper Honey

## Directions:

1. Preheat oven to 400 F degrees.
2. Wash potatoes, then cut into halves.
3. Fill a large pot with water and add the baking soda. Stir until dissolved completely.
4. Place your potatoes in the pot and bring to a boil.
5. Cook for 10 to 12 minutes until they are fork-tender on the inside but not mushy.
6. Drain thoroughly.
7. Place potatoes in a large mixing bowl and add the olive oil, minced garlic, salt, and black pepper. Toss until every potato is evenly coated.
8. Spread the potatoes in a single layer on a parchment-lined baking sheet, cut side down.
9. Roast in oven for 25 to 30 minutes, until golden brown, flipping halfway through.
10. When potatoes are hot out of the oven, drizzle them with Tuscan Blue Rosemary & Pepper Honey and toss one last time.
11. Serve immediately.

