

## SAVORY ROSEMARY POTATOES

### Ingredients:

2 brown russet potatoes  
2-4 tablespoons olive oil  
2-4 teaspoons chopped rosemary  
salt & pepper



### Directions:

Turn oven on to 400 degrees.

Rinse and slice the potatoes thinly. Lay the potatoes out on two baking sheets. Brush well with olive oil. Tear the sprigs off the rosemary and toss the stems. Chop the rosemary. Sprinkle rosemary over the potatoes. Season with salt and pepper.

Set the trays in the oven, one on a low shelf and the other on a higher shelf. Bake 10-12 minutes and switch the trays to the opposite shelf. Bake 10-12 minutes longer.

Using a spatula, remove the potatoes. Serve at once.



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