



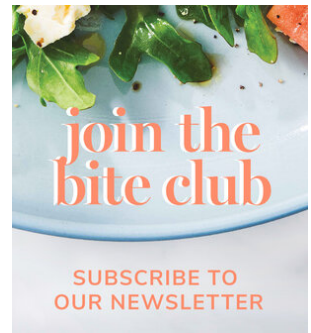
rosemary roasted mini potatoes

Tossed with baby potatoes, Dijon mustard, lemon juice and garlic, rosemary boosts the flavour of these crispy-crust, tender taters. Served up on a regular basis, "Come On-A My House" (sorry, it's the other Rosemary) and taste this perfect combination of woody rosemary and golden brown potatoes.

SERVES: 4-6



julie albert & lisa gnat



ingredients

- 2 lbs mini white potatoes
- 2 tbsp olive oil
- 2 tbsp whole grain Dijon mustard
- 1 tbsp chopped fresh rosemary
- 1 tbsp fresh lemon juice
- 1 large garlic clove, minced
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/4 tsp cayenne pepper

directions

1. Preheat oven to 425°F. Line a baking sheet with aluminum foil and coat with non-stick cooking spray.
2. Cut potatoes in half, or if they're large, in quarters. Place in a large bowl and add olive oil, mustard, rosemary, lemon juice, garlic, salt, pepper and cayenne. Toss well to coat. Spread potatoes in a single layer on prepared baking sheet disregarding any excess dressing. Roast potatoes 15 minutes, turn them and roast an additional 15 minutes until crusted on the outside and tender inside. Serve immediately.

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"I'm a hot little potato right now."

— WILL FERRELL, 'ZOOLANDER'

