


# HERB ROASTED POTATOES

## INGREDIENTS

- 1 pound small Yukon Gold potatoes, unpeeled, each cut into 6 wedges
- 1 red onion chopped
- 1 red pepper chopped
- 1/4 cup olive oil
- 1/2 tablespoon coarse kosher salt
- 1 teaspoon ground black pepper
- 2 tablespoons fresh parsley chopped, divided
- 1 teaspoons oregano chopped fresh

## DIRECTIONS

1. Add potatoes to large pot of boiling salted water. Cook 6 minutes and drain.
2. Toss potatoes with onion, red pepper, oil, salt, and pepper in large bowl to coat.
3. Preheat oven to 400°F. Lightly oil rimmed baking sheet.
4. Roast 35 minutes. Sprinkle 1 Tb parsley and 1 tb oregano over potatoes.
5. Using spatula, turn potatoes to coat. Roast until brown and tender (approx. 20 mins)
6. Transfer to serving bowl, sprinkle with remaining parsley, and serve.



This is a delicious side dish that goes well with ANYTHING!