

## Roasted Potatoes

Yields 4 servings



### Ingredients

- 2 cloves garlic, minced
- 3 tablespoons olive oil
- 1½ -2 pounds Dutch yellow potatoes
- 2 teaspoons dried basil or 2 tablespoons fresh basil, chopped
- ½ teaspoon dried thyme or 1 tablespoon fresh thyme leaves, chopped
- 1 teaspoon garlic salt

### Directions

1. Preheat oven to 375°F.
2. In a large bowl, combine the oil and garlic. Set aside.
3. Meanwhile, wash and dice the potatoes into about 1-inch pieces. In a small bowl, whisk together the basil, thyme, and garlic salt.
4. Add the potatoes to the oil along with the spices. Toss to coat.
5. Transfer the potatoes to a baking dish and cover with aluminum foil. Roast for 45 minutes.
6. Remove the cover, gently turn the potatoes to bring the bottom layer to the top, and return to the oven for 25 minutes. The potatoes are done when they are fork tender. Serve warm.