

Rosemary Roasted Potatoes

Servings: 6



This recipe is so simple, yet so delicious, it's bound to become a family favorite

4 medium new potatoes, leave skin on

1/8 cup **QCOM Tuscan Estate Extra Virgin Olive Oil**

2 tbsp. fresh rosemary, chopped

salt & pepper to taste

fresh parsley, chopped

Preheat oven to 400 degrees. Scrub new potatoes and cut into 1 inch cubes. In a large bowl, combine Queen Creek Olive Mill Extra Virgin Olive Oil with rosemary, salt and pepper. Add potatoes and mix well to cover potatoes. Spread on a large cookie sheet skin side down in a single layer. Roast on middle rack in oven for approximately 35-40 minutes or until golden. Do not turn potatoes while roasting. Garnish with chopped parsley.

*Substitute Queen Creek Olive Mill Extra Virgin Olive Oil for Lemon Rosemary roasted potatoes- a Greek favorite.