



SUMMER RECIPE

RED ROASTED POTATOES

by Monika McGhee

PREPARATION: 15 MIN | COOKING: 30 MIN | READY IN: 45 MIN | SERVINGS: 4

Ingredients

- 4 large red potatoes, peeled and cubed
- 1/8 cup olive oil
- 1 tablespoon minced garlic
- 1/2 teaspoon dried basil
- 1/2 dried marjoram
- 1/2 teaspoon dried dill weed
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried parsley
- 1/2 teaspoon crushed red paper flakes
- 1/2 teaspoon salt

Directions

1. Preheat oven to 475 degrees.
2. In a large bowl, combine oil, garlic, basil, marjoram, dill weed, thyme, oregano, parsley, red pepper flakes, and salt.
3. Stir in potatoes until evenly coated. Place potatoes in a single layer on a roasting pan or baking sheet.
4. Roast for 20 to 30 minutes in the preheated oven, turning occasionally to brown on all sides.

Note: You may substitute Russet or gold potatoes if you don't like red potatoes.