

## INGREDIENTS FOR 6 SERVINGS

- 2 Pounds Small Red Potatoes, Quartered
- 2 Tablespoons Chopped Fresh Rosemary
- 1 Tablespoon Chopped Oregano
- 1 Tablespoon Chopped Garlic
- ½ Tablespoon Coarse Cracked Black Pepper
- Salt
- ½ Cup Olive Oil



## PREPARATION

In a large pot of boiling, salted water cook potatoes until tender. Drain well.

In a large bowl, toss potatoes with the remaining ingredients until well coated. Transfer to a baking sheet.

Bake at 375°F for 25-30 minutes until browned and fragrant.