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# Rosemary Castle Potatoes

Budget-friendly recipe

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Serves: 6

Ready in: 50 mins.

*These crispy potatoes will make any dish special. They will be a hit with the whole family.*



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## Ingredients

2 pounds Small white new potatoes or fingerling potatoes (about 24) *scrubbed*

¼ cup Olive oil

1 tablespoon Fresh rosemary *chopped*

½ teaspoon Salt

## What You'll Need

Sharp knife

Plastic resealable bag or large bowl

Baking sheet

Spoon

## Directions

1. Preheat oven or toaster oven to 425°F.
2. Cut potatoes in half and place in a plastic resealable bag or a large bowl. Pour olive oil over potatoes and coat potatoes.
3. Transfer potatoes to a baking sheet in a single layer.
4. Crush rosemary with back of a spoon to release oil. Sprinkle salt and rosemary over potatoes and stir to mix.
5. Bake for 35 to 45 minutes, or until potatoes are brown on the outside and tender inside.

## Chef Tips

Cut this recipe in half to save money.

## Nutrition Info and more

Serving size: 1¼ cups

Total calories: 127 Total fat: 4.7 g Saturated fat: 0.7 g Carbohydrates: 19 g Protein: 3.9 g Fiber: 3.8 g Sodium: 212 mg