

# Team Smith Favorite RECIPES

TITLE

*Roasted Rosemary  
Potatoes with Garlic*

PREP TIME

20 Minutes

TOTAL TIME

1Hr 10 Minutes

INGREDIENTS

- 2 lbs red potatoes, left whole if small, halved or quartered if large
- 8 cloves garlic, peeled
- 2 tablespoons extra virgin olive oil
- 1 tablespoon dried rosemary
- salt, preferably the coarse variety
- fresh ground pepper



DIRECTIONS

- Preheat oven to 400.
- Place the potatoes and garlic in a shallow baking dish large enough to hold them in a single layer.
- Drizzle with the oil and toss well to evenly coat.
- Sprinkle with the rosemary, salt and freshly ground pepper.
- Toss again.
- Roast, uncovered, for 40-50 minutes, depending on size, turning halfway through cooking time, or until the potatoes are nicely browned and tender through the center.
- Serve hot.
- Serves 6.



RECIPE SUBMITTED BY:

*Selina Loupe*



*Happy  
Thanksgiving!*



*# 1 in Client Referrals!*

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