



Rosemary Roasted Baby Potatoes

With smashed garlic! This recipe is easy to halve if not cooking for a crowd.

Ingredients:

3 lb bag of baby potatoes, scrubbed & rinsed*	¼ cup Delavignes Rosemary Infused Olive Oil
6 – 8 whole garlic cloves	Salt & pepper to taste

Instructions:

Preheat oven to 400°F. Slice each baby potato in half and place in an extra-large baking dish. Using extreme caution: smash each clove of garlic with the flat of a large knife, or use your favorite garlic-smashing tool. Remove the paper skins and add smashed garlic to potatoes. Toss the potatoes and garlic with the **Rosemary Olive Oil** until well-coated. Season with a pinch of salt & pepper (if desired) and cover the baking dish tightly with aluminum foil. Bake for 20-30 minutes; potatoes should be very tender when pierced with a fork. Season with additional salt and pepper to taste.

Can't find baby potatoes? Just cut your favorite potato into quarters or eighths, depending on size.

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