

## Herb Roasted Garlic Potatoes

Ingredients	Instructions
<ul style="list-style-type: none"><li>• 3 lbs potatoes, cut in half if small, quartered if large</li><li>• 6-7 garlic cloves, finely diced</li><li>• 2 tbsp fresh Italian parsley, chopped (or for different flavours substitute for fresh rosemary, oregano, or thyme)</li><li>• 3 tbsp olive oil</li><li>• 1 tsp salt, more to taste</li><li>• ½ tsp pepper, more to taste</li></ul>	<ol style="list-style-type: none"><li>1. <b>Preheat Oven:</b> Heat to 400°F (205°C).</li><li>2. <b>Toss Potatoes:</b> In a large bowl, mix potatoes with olive oil, garlic, herbs, salt, and pepper. Toss until evenly coated.</li><li>3. <b>Roast:</b> Spread out evenly on a rimmed baking sheet and roast until crispy on the outside, tender on the inside, (about 45–55 minutes) flipping and stirring halfway through cooking time to ensure an even cook.</li><li>4. <b>Serve:</b> Taste and adjust seasoning as needed. Garnish with extra herbs if desired. Serve hot as a side dish.</li></ol>