

MEDITERRANEAN OVEN ROASTED POTATOES

- 2 lbs of Baby potatoes
- 1 Shallot, chopped
- 1 tbsp Corto Olive oil
- 1 tsp 1909 Heritage Farms Granulated garlic
- 1 tsp 1909 Heritage Farms Dried thyme
- 1 tsp Dried 1909 Heritage Farms rosemary
- 1 tsp Salt
- 1 tsp Black pepper

1. Preheat the oven to 400 degrees.
2. Rinse the potatoes, then cut each one in half, or quarters, and add to a large bowl.
3. Dice the shallot and set it aside.
4. Add the olive oil, and spices and thoroughly mix with the potatoes.
5. Add the shallots, and mix again.
6. Prepare your sheet pan and spread the potatoes out evenly across the pan.
7. Cook for 18-25 minutes or until fork-tender, Remove from the oven to cool before serving!

ADDITIONAL INFORMATION

Course	Sides, To-Go Friendly
Category	Vegan, Vegetarian
Cuisine	Chef Dana, Mediterranean