

## **Rosemary Potatoes**

*Serves four*

1 pound (500 grams) small potatoes  
2 TBS olive oil  
2 large garlic cloves – thinly sliced  
1 large Rosemary sprig  
Salt and Pepper

Heat your oven to 400 degrees F (200 C).

Wash the potatoes thoroughly and cut them in half. Place them in a roasting pan and drizzle them with the olive oil. Add salt and pepper.

Toss the potatoes with your hands and coat them well.

Sprinkle the garlic slices and Rosemary leaves on the potatoes.

Place the pan into the oven and roast for about 25 minutes or until the potatoes are cooked through and slightly browned.

Serve and enjoy!

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