

# ITALIAN ROAST POTATOES

Prepared by: Dave Eckert, March 2020

Source: Nigella Lawson/NY Times Cooking

Serves: 4

2 ½ pounds waxy potatoes (about 6 medium), such as Red Bliss, unpeeled and cut into 1-inch cubes

12 cloves garlic, peeled

2 teaspoons dried oregano

¼ to ½ cup olive oil

Salt

Heat oven to 425 degrees. In large roasting pan, combine potatoes, garlic, oregano and oil. Stir until potatoes are well-coated, and spread them evenly in pan.

Place in oven, and roast until golden brown and crispy, 40 minutes to an hour. (If the potatoes are crowded in the pan, they will take longer to crisp.)

Remove potatoes and garlic from oven, and transfer to serving dish. Sprinkle with salt to taste, and serve immediately.

