

ROASTED POTATOES WITH ROSEMARY, TRUFFLE OIL, AND PARMESAN

Prepared by: Ron Innes, May 2018

Source: Food52.com

6 Medium red potatoes
1 ½ tablespoons of fresh rosemary; minced
1 ½ tablespoons of olive oil
Salt and pepper to taste
2 teaspoons of truffle oil
Parmesan to shave on top (As much as makes you happy)

Preheat your oven to 400°F.

Wash and cut your potatoes into quarters. Toss the potatoes in a bowl with the rosemary, olive oil, and salt and pepper until well coated. Spread the potatoes in a single layer on a baking sheet.

Roast the potatoes for 1 hour turning them around with a spatula every 15 minutes so they brown evenly on all sides.

Once roasted place the potatoes in a serving bowl and drizzle them with the truffle oil. Then give the potatoes a gentle toss to get the truffle oil all over. Top with shaved Parmesan and serve hot.

Ron's Notes: These were delicious! I would make them again!

