

Roasted Rosemary Potatoes*

Servings: 8 | Prep/cook time: 55 minutes

Ingredients:

3 Russet potatoes, quartered
8 shallots, peeled,
2 tbsp. fresh rosemary, minced
2 tbsp. olive oil
Salt and pepper to taste



Herb-o-licious

Directions:

1. Preheat oven to 400°F; position rack in middle of oven.
2. In a large bowl, toss potatoes with shallots, rosemary, oil, salt and pepper until combined.
Spread potatoes in a single layer on a large rimmed sheet pan. Roast until browned and crisp, stirring potatoes every 20 minutes to ensure even browning, at least 45 minutes.
3. Transfer pan to a wire rack, adjust seasonings and serve.
4. Serving size: ½ cup

**This recipe comes from WW. 1 – 2 Personal Points™ per serving.*

