



Potatoes and Rosemary Recipe

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Here is a mouth-watering recipe on how to cook potatoes and rosemary herb with minimal or no salt added or minimal salt:



Ingredients: -

1. 2 pounds baby potatoes, halved.
2. 3 tablespoons olive oil
3. 2 tablespoons fresh rosemary, chopped (or 1 tablespoon dried)
4. 4 cloves garlic, minced
5. Salt [or no salt] and pepper to taste - Optional: 1 teaspoon paprika for added flavor **

Instructions:-

- Preheat oven to 400°F (200°C).
- In a large bowl, combine halved potatoes, olive oil, rosemary, garlic, salt, pepper, and optional paprika.

- Toss until well coated.
- Spread the potatoes in a single layer on a baking sheet.
- Roast in the preheated oven for 25-30 minutes or until golden and crispy, stirring halfway through.

Remove from oven and let it cool slightly before serving. Enjoy!