

Side Dish

Oven-Roasted Yukon Gold Potatoes

Rachael Ray
30 Minute Meals

Servings: 4

1 1/2 pounds boiling or yellow-fleshed potatoes, cut into wedges
1/4 cup extra-virgin olive oil
6 cloves garlic, peeled and smashed
2 tablespoons fresh rosemary leaves, finely chopped
salt (to taste)
pepper (to taste)

Preheat the oven to 500 degrees.

Place the potatoes on a baking sheet and toss with olive oil, garlic, rosemary, salt and pepper.

Roast until the potatoes are tender and golden at the edges, about 20 to 25 minutes.

Per Serving (excluding unknown items): 127 Calories; 14g Fat (93.9% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 2 1/2 Fat.