

Roasted Potatoes

CLASSICO Italian Foods To Savor - page 92

Servings: 8

Patate Arrostate

2 1/2 pounds medium round red potatoes, quartered

2 tablespoons olive oil

1 teaspoon dried basil leaves

1/4 teaspoon dried rosemary leaves, crumbled

1/4 teaspoon coarsely ground black pepper

Preheat oven to 375 degrees.

In covered saucepan, cook potatoes in boiling lightly salted water for 5 minutes; drain well.

Place potatoes in greased 11x7-inch baking dish.

Combine remaining ingredients. Drizzle over potatoes; toss gently.

Bake for 25 to 30 minutes or until potatoes are tender and brown on edges, stirring once.

Per Serving (excluding unknown items): 30 Calories; 3g Fat (100.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1/2 Fat.