

Side Dishes

Rosemary Roasted Potatoes & Asparagus

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Servings: 4

Preparation Time: 10 minutes

Bake Time: 35 minutes

1/2 pound fingerling potatoes, cut into 1-inch pieces

1/4 cup olive oil

2 tablespoons minced fresh rosemary OR 2 teaspoons dried rosemary, crushed

2 cloves garlic, minced

1 pound fresh asparagus, trimmed

1/4 teaspoon salt

1/4 teaspoon freshly ground pepper

Preheat the oven to 400 degrees.

In a small bowl, combine the potatoes, two tablespoons of the oil, rosemary and garlic. Toss to coat.

Transfer to a greased 15x10x1-inch baking pan.

Roast for 20 minutes, stirring once.

Drizzle the asparagus with the remaining oil. add to the pan.

Roast for 15 to 20 minutes longer or until the vegetables are tender, stirring occasionally.

Sprinkle with salt and pepper.

Per Serving (excluding unknown items): 148 Calories; 14g Fat (78.6% calories from fat); 3g Protein; 6g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 136mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 2 1/2 Fat.