

Side Dish

Italian-Style Skillet Potatoes

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Servings: 4

2 pounds medium white or yellow potatoes, cut into 1-inch-thick wedges

Kosher Salt

1/4 cup extra-virgin olive oil

2 large cloves garlic, crushed

3 tablespoons fresh rosemary, chopped

freshly ground pepper

Pecorino Romano or Parmigiano Reggiano cheese , grated

Place the potatoes in a large pot and cover with water. Bring to a boil and salt the water. Cook for 5 minutes. Drain.

Heat the olive oil in a large skillet over medium-high heat.

Add the garlic and cook until golden, about 2 minutes. Remove to a cutting board with a slotted spoon. Chop and reserve.

Add the potatoes and rosemary to the skillet and season with salt and pepper. Cook until browned and crisp., about 5 to 10 minutes.

Transfer to a serving bowl and top with the garlic and cheese.

Per Serving (excluding unknown items): 123 Calories; 14g Fat (97.2% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 2 1/2 Fat.