



ROASTED POTATOES WITH ROSEMARY

7-9 small white potatoes, washed and quartered

2 Tbsp. olive oil

1 tsp. **Sunset Seasoned Salt**

1 tsp. Black Pepper

1 Tbsp. **Oh! So Garlic**

Fresh rosemary

Preheat oven to 400°F. Cut the potatoes in quarters and place in a bowl with olive oil, salt, pepper and **Oh! So Garlic**. Toss until the potatoes are well coated. Place the potatoes in a single layer on a baking sheet. Roast for 1 hour or longer until tender and lightly browned. Flip several times during baking. Garnish with fresh rosemary.

