

Roasted Fingerling Potatoes

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 30 minutes

Preparing the Potatoes

To start the potatoes, first preheat the oven to 400° degrees Fahrenheit (200° C).

Wash and dry the potatoes. Remove the leaves from the rosemary and finely chop. Drizzle the potatoes with the olive oil and then add the rosemary. Season with salt and pepper and toss to combine.

Step 1: Preparing the Potatoes

- 1 1/2 lb fingerling or small, new potatoes
- 1 tbsp fresh rosemary
- 3 tbsp extra-virgin olive oil
- sea salt, to taste
- freshly ground black pepper, to taste

Roasting the Potatoes

To bake the potatoes, line a tray with aluminum foil. Pour the potatoes onto the tray. Place into the oven and roast for about 10 to 15 minutes.

Check the potatoes by inserting a knife into the thickest part. It should slide out easily. Turn the potatoes over and place back into the oven for another 5 to 10 minutes or until fully cooked through and golden. Place into a serving dish, season with a bit more freshly-ground black pepper and serve with sour cream, if desired.

*Note: For plant-based, use a non-dairy sour cream.

Step 2: Roasting the Potatoes

- sour cream* (optional)