Rosemary Roasted Potatoes

INGREDIENTS:

- 1 pound small red potatoes (about 12 small potatoes)
- 2 Tbsp. olive oil or canola oil
- ½ tsp. crushed, dried rosemary
- ½ tsp. salt

DIRECTIONS:

Preheat oven to 400 F. Wash potatoes thoroughly. Cut in half. Arrange in shallow pan. Drizzle with olive oil and turn to coat well. Sprinkle with rosemary and salt. Stir to mix well. Bake uncovered, stirring occasionally, until tender (25 to 35 minutes).

NUTRITION:

Makes four servings.
Each serving has 140 calories, 7 grams (g) fat, 3 g protein, 20 g carbohydrate, 2 g fiber and 290 milligrams (mg) sodium.