

Roasted Potatoes with Rosemary

This winter, all students are tasting roasted potatoes with olive oil and rosemary from the garden. In the U.S. we usually only have access to a handful of potato varieties but in Peru, where potatoes are originally from, there are over 4,000 different varieties. In Garden Class we are trying five different types: All Blue, Fingerling, Russet, Yukon Gold, and Red Boiler. Potatoes are loaded with healthy carbohydrates as well as Vitamin C, fiber, potassium, and niacin. The more colorful the potato, the healthier they are!

Roasted Potatoes with Rosemary (Makes 6 servings)

- About 3 pounds of potatoes (different varieties are great, as long as they're cut the same size- about 1" cubes)
- 1 Tablespoon olive oil
- 1 Teaspoon salt
- 2 large sprigs rosemary- leaves torn off the stem & added to the potatoes

Preheat oven to 400 degrees. Toss all ingredients in a large bowl. Spread in an even layer on a baking sheet. Bake for 20-25 mins. until edges are crispy and centers are soft.