



S.P.A. Fingerling Potato Recipe

Oven Roasted Rosemary Potatoes

Yield: 6 Servings

Ingredients:

18 S.P.A. Fingerling Potatoes

1 Tablespoon Olive Oil

$\frac{1}{4}$ Teaspoon Salt

$\frac{1}{8}$ Teaspoon fresh ground Black Pepper

1 Tablespoon fresh chopped Rosemary

Instructions:

Wash potatoes in cool water and pat dry. Cut potatoes into 1-1/2" pieces to ensure even cooking. The smaller potatoes will not need to be cut. Place potatoes in a single layer on baking sheet. Coat potatoes with olive oil, salt, pepper and rosemary.

Place potatoes in preheated 450 degree oven and cook until golden brown and tender, about 30 minutes. Stir potatoes once during cooking. Allow potatoes to cool a few minutes and serve.

Specialty Potato Alliance

Phone:(323) 588-1127 Fax:(323) 588-7723

www.potatoalliance.com