

# Cornell Cooperative Extension | Schoharie and Otsego Counties

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# **Herb Roasted Potatoes**

# **Ingredients:**

vegetable oil spray 1 pound potatoes (3 cups) 2 teaspoon vegetable oil ½ teaspoon rosemary ½ teaspoon salt

Makes 4 servings - 23% calories from fat

Nutri Serving Size Servings Per	3/4 cup		cts
Amount Per Ser	ving		
Calories 100	) Cal	ories fror	n Fat 20
		% D	aily Value*
Total Fat 2.5g			4%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol 0mg 0%			
Sodium 300mg			13%
Total Carbohydrate 18g 6%			
Dietary Fiber 3g 12%			
Sugars 1g			
Protein 2g			
Vitamin A 0%	, .	Vitamin (	C 35%
Calcium 2% • Iron 4%			
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gram Fat 9 • C	K	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g

# **Instructions:**

- 1. Preheat oven to 450° F, coat baking sheet with vegetable oil spray.
- 2. Wash and peel potatoes. Cut into ½ inch cubes and place in large bowl. Add oil and toss to coat all pieces.
- 3. In small dish, combine rosemary and salt. Sprinkle mixture over potatoes, stirring to coat evenly.
- 4. Spread potatoes on baking sheet. Bake 20-30 minutes or until lightly brown.

# Notes:

- Use any variety of potatoes in this recipe.
- Wash potatoes thoroughly and use without peeling.
- Store potatoes in a cool, dark, dry place for several weeks.
- Prepare recipe with oregano and thyme in place of rosemary.



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