

ROASTED MULTICOLORED FINGERLING POTATOES

Serving size: ½ cup

Makes 5 servings

- 1 ea Rosemary Sprig, fresh
- 2 ea Thyme Sprig, fresh
- 1 ½ lb Multicolored Fingerling Potatoes, fresh
- 3 ea Garlic Clove, peeled, fresh
- 2 ½ TBSP Canola Oil
- ½ tsp Kosher Salt
- ½ tsp Ground Black Pepper

Preparation:

1. Pre-heat oven to 350°F and prepare baking pan.
2. In a medium bowl, toss rosemary sprigs, thyme sprigs, multi-colored fingerling potatoes, garlic clove, canola oil, Kosher salt, and ground black pepper until evenly coated.
3. Spread onto baking pan and roast in the preheated oven for 45 minutes or until fork tender and browned. Turn potatoes halfway during cooking.
4. Discard stems from rosemary and thyme and serve hot.



Scan Here
For Recipe

NUTRITION FACTS PER SERVING

| | |
|------------------------|-----|
| calories | 140 |
| total fat (g) | 6 |
| saturated fat (g) | <1 |
| trans fat (g) | 0 |
| sodium (mg) | 170 |
| total carbohydrate (g) | 20 |
| dietary fiber (g) | 2 |
| sugar (g) | 1 |
| protein (g) | 2 |