

Recipe posted on gingerfriesen.com, March 2018

Rosemary Roasted Potatoes

Adapted from Parents Magazine, December 2013

Ingredients:

- 3 pounds yellow or red potatoes (really, any potato will do, so whatever you have on hand or find on sale), sliced into “French fry” size pieces to your liking
- 2 Tablespoons extra-virgin olive oil
- 2 Tablespoons fresh rosemary leaves, finely chopped, or 2 teaspoons dried rosemary
- ½ teaspoon salt
- ¼ teaspoon black pepper

Instructions:

1. Preheat the oven to 400 degrees, and place 2 Silpat baking sheets in the oven (Before I got my Silpats, I would use cookie sheets lined with foil and sprayed with cooking spray). Allow the empty baking sheets to heat up with the oven.
2. In a large bowl, toss the sliced potatoes with the olive oil until coated. Sprinkle with rosemary, salt, and pepper, and mix well.
3. When the oven is hot, carefully remove the baking sheets and spread the potatoes in an even layer. Return the pans to the oven and roast undisturbed for 25 minutes or until nicely browned on one side. Use a metal spatula to turn the potatoes. (If they stick, let them continue to cook for a few more minutes and then try to turn again.)
4. Switching pans to opposite positions in the oven, roast for 10-15 more minutes or until golden and tender. Let cool slightly before serving.

Notes:

*I use one large Silpat and 1 medium Silpat for 3 lbs. of potatoes. If cooking for guests, aim for 4-5 lbs of potatoes and use 2 large Silpats or baking sheets. Sometimes it takes longer than 40 minutes to get all the potatoes cooked through, depending on how thick you cut the pieces and how crowded the trays are with potatoes. It like to switch the baking sheets between the oven racks partway through cooking so they bake more evenly.