



# GARLIC ROASTED POTATOES

Yeilds: 2 lbs

## INGREDIENTS

US	Metric		Garlic Rosemary Dressing		
2 lbs	0.9 kg	<b>Potatoes</b>	2 Tbsp	30 mL	<b>Olive Oil</b>
1 Tsp	5 mL	<b>Baking Soda</b>	2 Tbsp	30 mL	<b>Parmesean Cheese, Freshly Grated</b>
4 Tbsp	45 mL	<b>Olive Oil</b>	1 Tbsp	15 mL	<b>White Wine Vinegar</b>
3 Tbsp	15 mL	<b>Kosher Salt</b>	1 Tbsp	15 mL	<b>Chopped Parsley</b>
1 Tsp	5 mL	<b>Black Pepper</b>	1 Tbsp	15 mL	<b>Honey</b>
			1/2 Tbsp	8 mL	<b>Minced Garlic</b>
			1 Tsp	5 mL	<b>Chopped Rosemary</b>
			1 Tsp	5 mL	<b>Black Pepper</b>
			1 Tsp	5 mL	<b>Kosher Salt</b>
			1 Tsp	5 mL	<b>Red Chile Flakes</b>

## DIRECTIONS

**Step 1.** Wash and Cut potatoes into even size pieces, approximately 1.5 inches / 3-4 cm in length by 1 inch / 2-3 cm in width. Potato variety may dictate shape. If using a starchy potato, make sure to peel them. Preheat your oven to 425 F / 220 C.

**Step 2.** In a stock pot with cover potatoes with water and add 1 tsp of baking soda and 2 tbsp of salt, bring to a simmer for 10 minutes or until a pairing knife easily punctures a potato. Strain water and leave potatoes in the strainer to rest for a few minutes.

**Step 3.** Lightly coat your sheet tray or roasting pan with olive oil. In a large bowl add your potatoes and 3 tbsp of olive oil, 1 tbsp of salt and 1 tsp of black pepper. Gently toss your potatoes and spread evenly on your oiled sheet tray/ roasting pan, do not to crowd. Place in 425 F / 220 C oven.

**Step 4.** Roast for at least 20 minutes before using a metal spatula to flip the potatoes. Place back in oven for another 15 minutes and repeat this step until potatoes are brown and crispy, total bake time should be around 1 hour. If it is taking longer, your pan may be over crowded. Having additional items in the oven can also introduce humidity and effect cooking times.

**Step 5.** While Potatoes are roasting combine ingredients for Garlic Rosemary Dressing in a large mixing bowl and mix evenly.

**Step 6.** Once out of the oven, add Roasted Potatoes to the Bowl with the dressing and gently toss. Serve Immediately.