

Garlic Roasted Potatoes

GARLIC ROASTED POTATOES



INGREDIENTS

3-4 potatoes depending on how many people you're feeding
Tuscany bread dipping seasoning from The Olive Branch
Garlic Extra Virgin Olive Oil

Cut potatoes in half, then again so you have 4 pieces. Then place in a baking dish, skin side down. On top of the potatoes, sprinkle the Tuscany seasoning over the top. (As much as you like there's really no specified amount. I like a lot of flavor so I use a lot!) Then, drizzle the Garlic Extra Virgin Olive Oil all over the top of the potatoes. Cover with aluminum foil and bake in the oven at 350 degrees for about 40 mins. Your friends and family will think you spent hours making this when really it takes minutes. A different twist to the old butter and sour cream on your potatoes.