

Garlic Roasted Potatoes

from **Jathan & Heather**

PREP: 10 minutes

COOK: 1 hour

YIELD: 8 servings

INGREDIENTS

- 3 pounds small red or white potatoes
- 3 tablespoons minced garlic
- 1/4 cup extra-virgin olive oil
- 1 1/2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon Italian seasoning
- 1/4 teaspoon crushed red pepper flakes



DIRECTIONS

1. Preheat oven to 400° F. Line a rimmed baking sheet with foil.
2. Cut potatoes into quarters and place in a bowl with garlic. Drizzle with olive oil. Add salt, pepper, Italian seasoning and crushed red pepper flakes; stir to coat. Transfer potato mixture to baking sheet and bake for 45 minutes to an hour, or until brown and crispy. Stir every 20 minutes for even browning.
3. Remove potatoes from oven and serve hot.