

Garlic Roasted Red Potatoes

Prep Time 10 minutes
Cook Time 35 minutes
Total Time 45 minutes

Servings 4
Calories 251 kcal
Author Garnish & Glaze

Ingredients

- 2 pounds red potatoes quartered
- 5 cloves garlic minced
- 2 tablespoons oil
- 1 teaspoon Kosher salt
- 1/2 teaspoon fresh ground pepper
- 1 tablespoon butter melted
- 1 1/2 tablespoons fresh parsley chopped

Instructions

1. Preheat oven to 450 degrees F. Line a large baking sheet with foil and grease with cooking spray.
2. In a large bowl, toss the potatoes and garlic in the oil. Sprinkle with salt and ground pepper and toss again. Spread potatoes onto baking sheet (I like to put them all skin side down) and bake for 25-35 minutes until tender and golden brown.
3. Drizzle with melted butter and sprinkle with fresh parsley. Serve.

Nutrition Facts	
Garlic Roasted Red Potatoes	
Amount Per Serving	
Calories 251	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 2g	10%
Cholesterol 7mg	2%
Sodium 648mg	27%
Potassium 1046mg	30%
Total Carbohydrates 37g	12%
Dietary Fiber 3g	12%
Sugars 2g	
Protein 4g	8%
Vitamin A	4.6%
Vitamin C	27.5%
Calcium	2.9%
Iron	10.1%
* Percent Daily Values are based on a 2000 calorie diet.	