

SERVES 6-8 | LEVEL: BEGINNER

Garlic Roasted Potatoes



FROM THE COOKBOOK:
Barefoot Contessa Parties!

3 pounds small red- or white-skinned potatoes (or a mixture)

1/4 cup good olive oil

1-1/2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

2 tablespoons minced garlic (6 cloves)

2 tablespoons minced fresh parsley

Preheat the oven to 400 degrees.

Cut the potatoes in half or quarters and place in a bowl with the olive oil, salt, pepper, and garlic; toss until the potatoes are well coated. Dump the potatoes on a baking sheet and spread out into one layer; roast in the oven for at least 1 hour, or until browned and crisp. Flip twice with a spatula during cooking to ensure even browning.

Remove the potatoes from the oven, toss with the minced parsley, season to taste, and serve.