

Italian Roasted Potaoes Side Dish

Made with Mama's Organic Italian Seasoning

ama's crispy Italian Roasted Potatoes
Side Dish bursts with flavor from
Mama's Organic Italian Seasoning and further
accentuated by fresh garlic and rosemary.
Mama's family and friends always asked for
second helpings on this side dish!

Ingredients:

- ☐ 4 Medium to large size potatoes peeled
- ☐ 6 Cloves fresh garlic minced
- □ 1 TBS Mama Patierno's Italian Seasoning
- \Box 1/3 to 1/2 cup extra virgin olive oil



- □ Salt & Pepper to taste
- ☐ 1 2 Tbs of grated parmesan Cheese



How to make •



IN THE FOLLOWING ORDER:

- 1. Preheat oven to 425° F
- 2. Put olive oil in baking dish and place in oven for 5 minutes.
- 3. Cut the peeled potatoes into 12 to 15 pieces each.
- 4. Remove dish from oven and add the potatoes and mix briefly in the heated oil.
- 5. Sprinkle the minced garlic on the potatoes, add the salt, pepper and Mama's Organic Italian Seasoning and toss the potatoes again in the dish to ensure the potatoes are fully covered with the oil and seasoning.

How to make, continued...

- 6. Return to the oven for 30 minutes.
- 7. Remove from oven and turn the potatoes over to roast the other side.
- 8. Roast in oven for another 20 to 30 minutes until desired crispiness is achieved. Sprinkle grated parmesan on 5 minutes before removing from the oven.
- 9. Remove from oven and serve. You'll love the flavor and crispiness on the outside contrasted with the tender inside that melt in your mouth.

