

Roasted Herbs de Provence Yukon Petites

I'm not a huge fan of potato as a general rule, but I could eat a plateful of these Roasted Herbs de Provence Yukon Petites!

Ingredients (To serve 4):

1 lbs. of Yukon Petites potatoes, or other small potatoes

3 Tbsp extra virgin olive oil

½ tsp dry rosemary

½ tsp dry oregano

½ tsp dry thyme

½ tsp dry marjoram

¼ tsp dry savory

Preheat oven to 400F. Wash and gently scrub potatoes with skins on. Pat dry with paper towel and place in large bowl. Drizzle potatoes with olive oil and toss to coat. Add dried herbs (the mixture is called 'herbs de Provence'), and toss.

Transfer to potatoes to shallow baking dish and roast for 45-60 minutes, piercing with tines of a fork at 45 minute mark to check for doneness. When cooked, remove from oven and serve garnished with fresh herb of your choice such as parsley.