

Mediterranean Roasted Red Petite Potatoes

Roasted kalamata olives take on a wonderful sweetly smoked flavour that transports regular roasted potatoes to the heart of Greece!

Ingredients:

1 lb. Red Petite Potatoes, washed and scrubbed, skins on, quartered

¼ tsp dry oregano

1/8 tsp garlic powder

Freshly ground sea salt and black pepper to taste

Drizzle extra virgin olive oil

Preheat oven to 350 degrees Fahrenheit. Wash and scrub potatoes. With skins on, quarter potatoes. Place potatoes in a large bowl. Season with oregano, garlic powder, freshly ground sea salt and black pepper. Drizzle with extra virgin olive oil – toss to coat. Place on baking sheet in single layer. Roast for approximately 40 minutes, tossing twice during cooking time. Serve.