

Roasted La Ratte de Paris Potatoes in Herbed Olive Oil Recipe

Serves 4 people

Prep Time: 10 minutes

Bake Time: 20 minutes

Ingredients:

- 1 lb Fingerling potatoes
- 4 cloves Garlic, minced
- 1/4 cup Extra Virgin Olive Oil
- 1 tbsp fresh rosemary, chopped (or 2 tbsp dried rosemary)
- 1 tsp Celtic Sea Salt
- 1 tsp freshly ground Black Pepper

Directions:

1. Preheat oven to 400°.
2. Wash and dry fingerling potatoes.
3. Slice potatoes into 1" thick round slices and place in 8" square glass baking dish.
4. Pour olive oil over potatoes and add rosemary and seasonings.
5. Mix ingredients by hand or use a serving spoon until potatoes are lightly covered with oil mixture.
6. Place in oven and bake uncovered for 20 minutes, or until potatoes are fork-tender and golden brown.
7. Remove from oven and serve immediately.



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