

Crispy Garlic Roasted Potatoes

Enjoy these crispy and flavorful roasted potatoes seasoned with garlic and herbs. Perfect as a side dish or a light main course.



Main Dish

35 min

Total time

Easy

Difficulty

220

kcal / serving

Ingredients

- 1 large potato, 1 tablespoon olive oil, 2 cloves garlic (minced), 1/2 teaspoon dried rosemary, Salt and pepper to taste

Steps

1

Preheat the oven to 400°F (200°C). 2. Wash and peel the potato, then cut it into small cubes. 3. In a bowl, toss the potato cubes with olive oil, minced garlic, dried rosemary, salt, and pepper. 4. Spread the seasoned potatoes on a baking sheet in a single layer. 5. Roast in the oven for 25-30 minutes or until golden brown and crispy. 6. Serve hot and enjoy!