

Herbed Garlic Roasted Potatoes

Crispy on the outside and tender on the inside, these herbed garlic roasted potatoes make a perfect comforting main dish.

Enhanced with fresh herbs and a touch of garlic, it's a simple yet flavorful meal.



Main Dish

40 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 2 medium potatoes, peeled and cut into cubes
- 1 tablespoon olive oil
- 1 garlic clove, minced
- 1 teaspoon fresh rosemary, chopped
- 1 teaspoon fresh thyme, chopped
- Salt and pepper to taste
- Optional: 1 tablespoon grated Parmesan cheese

Steps

- 1 Preheat oven to 400°F (200°C).
- 2 In a bowl, toss the cubed potatoes with olive oil, minced garlic, rosemary, thyme, salt, and pepper.
- 3 Spread the potatoes evenly on a baking sheet lined with parchment paper.
- 4 Roast in the oven for 25–30 minutes, turning halfway through, until golden brown and crispy.
- 5 If desired, sprinkle Parmesan cheese over the potatoes during the last 5 minutes of roasting.
- 6 Remove from oven and serve hot.