

Soothing Garlic Herb Roasted Potatoes

A gentle, warm dish designed to calm the heart and soothe the soul. Simple roasted potatoes with garlic and fragrant herbs bring comfort and peace in every bite.


35 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1 medium potato
- 1 clove garlic, minced
- 1 tablespoon olive oil
- A pinch of dried thyme
- A pinch of dried rosemary
- Salt to taste
- Freshly ground black pepper to taste

Steps

- 1 Preheat your 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, thyme, rosemary, salt, and pepper.
- 4 Spread the potatoes evenly on a baking sheet lined with parchment paper.
- 5 Roast in the oven for 25-30 minutes, turning halfway through, until golden and tender.
- 6 While the potatoes roast, take a moment to breathe deeply and relax.
- 7 Remove from oven and serve warm, letting the comforting aroma soothe your senses.