***NR#16 NMDOH HERB ROASTED POTATOES-LOIS ELLEN FRANK***

***Serving Size and Ingredients: 1/2cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ¼ tsp | 12 ½ tsp | 25 tsp | Olive Oil |
| 6 ¼ tsp | 12 ½ tsp | 25 tsp | Blackened Garlic, Finely chopped |
| 1 ½ tsp | 3 1/8 tsp | 6 ¼ tsp | Kosher salt |
| 1 ½ tsp | 3 1/8 tsp | 6 ¼ tsp | Ground Black pepper |
| 3 1/8 tsp | 6 ¼ tsp | 12 ½ tsp | Fresh thyme, finely chopped |
| 3 1/8 tsp | 6 ¼ tsp | 12 ½ tsp | Fresh Rosemary, Finely Chopped |
| 3 1/8 lbs  | 6 ¼ lbs  | 12 ½ lbs  | Fingerling Potatoes or any other potatoes |
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***Instructions:***

**1.To make the blackened garlic, heat a seasoned, small, cast iron skillet until hot. Add the garlic cloves. Stir until the cloves begin to blacken. Remove from heat, let cool, then finely chop.**

 **2. Preheat oven to 425 degrees.**

**3. Place the potatoes in a mixing bowl and add the olive oil, salt, pepper, thyme, and rosemary and mix well.**

 **4. Spread on a sheet tray and place in the oven for approximately 10 to 12 minutes.**

**5. Remove from the oven, toss the potatoes over, and return to the oven for an additional 10 to 12 minutes, or until the potatoes are completely done.**

**6. The roasted potatoes should be golden brown with a little crispness on the outside. If you like your potatoes very crisp, cook for an additional couple of minutes until desired doneness.**

**Serve immediately.**