Garlic & Rosemary Roasted Potatoes

**Yield:** 6 servings  
**Total Time:** 45 minutes

**Ingredients**  
2 pounds potatoes (approximately 4 medium)  
1 tablespoon olive oil or canola oil  
2 cloves garlic, minced or ¼ teaspoon garlic powder  
1 tablespoon chopped fresh rosemary or 1 teaspoon dried rosemary  
½ teaspoon salt  
¼ teaspoon black pepper

**Preparation Instructions**  
1. Preheat oven to 450°F and place a rack in the upper third of the oven.  
2. Chop potatoes into ¾-inch chunks. Toss potatoes in a large roasting pan or baking sheet with oil, garlic, rosemary, salt and pepper.  
3. Roast potatoes, turning occasionally, until golden brown and tender, 30 to 35 minutes.

**Nutrition Analysis**  
Per Serving: 140 calories; 2.5g fat (0g saturated, 0g trans); 0mg cholesterol; 210mg sodium; 26g carbohydrate (3g dietary fiber; 1g sugar, including 0g added sugars); 3g protein. Vitamin D 0%, Calcium 2%, Iron 6%, Potassium 15% Daily Value.

**Cost**  
Per serving: $0.36

Modified from: [www.eatingwell.com](http://www.eatingwell.com)