

# Rosemary new potatoes



## For 4 servings:

1.5 kg new potatoes  
a garlic head, finely chopped  
1 tablespoon rosemary (fresh or dried)  
3 tablespoons olive oil  
salt and pepper

Wash and boil the potatoes whole, unpeeled, for 10 minutes. Cut in half or quarters.

Put the potatoes in an oven tray, add the garlic, rosemary, olive oil, salt and pepper to taste. Mix well and bake at medium heat until brown and crispy.

Serve as side dish and/or with salad.