

Roasted Potatoes with Rosemary, Truffle Oil, and Parmesan

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(Serves four)

Ingredients:

- 6 Medium red potatoes
- 1 1/2 tablespoons of fresh rosemary; minced
- 1 1/2 tablespoons of olive oil
- Salt and pepper to taste
- 2 teaspoons of truffle oil
- Parmesan to shave on top (As much as makes you happy)

Directions:

1. Preheat your oven to 400°F.
2. Wash and cut your potatoes into quarters. Toss the potatoes in a bowl with the rosemary, olive oil, and salt and pepper until well coated. Spread the potatoes in a single layer on a baking sheet.
3. Roast the potatoes for 1 hour turning them around with a spatula every 15 minutes so they brown evenly on all sides.
4. Once roasted place the potatoes in a serving bowl and drizzle them with the truffle oil. Then give the potatoes a gentle toss to get the truffle oil all over. Top with shaved Parmesan and serve hot.