

Roasted Fingerling Potatoes-- [On the Blog](#)

Ingredients

1 pound small fingerling potatoes

¼ cup olive oil

Leaves from 4 rosemary sprigs, minced (I left this item out)

Salt, pepper to taste

3 cloves garlic, sliced

chives

Directions

- Preheat oven to 400 degrees
- Slice potatoes in half lengthwise then toss in olive oil, rosemary, salt and pepper
- Arrange in single layer on baking sheet
- Roast 20 minutes, stir halfway through
- Add garlic and roast until potatoes are golden brown and tender, about 10 minutes.
- Garnish with chives, add more salt/pepper to taste and serve

*from William-Sonomas Vegetable of the Day cookbook