

Roasted Rosemary Purple Potatoes

EASY | RECIPE

- 1 lb purple potatoes
- 1-2 tsp fresh rosemary leaves (about 1 sprig), minced
- 1 tbsp extra-virgin olive oil
- 1 tbsp rice vinegar
- 1 tsp Dijon mustard
- 1 tsp minced garlic
- Freshly ground black pepper



1. Wash, dry and quarter the potatoes into wedges.
2. Mix rosemary and remaining ingredients to make dressing.
3. Combine potatoes with dressing in a large bowl; be sure potato wedges are well coated.
4. Arrange wedges skin-side down on a nonstick baking tray; bake for about 20 minutes, or until edges are brown and potatoes are fork tender. Note: Purple potatoes may cook a bit faster than other varieties.

MAKES 4 1-cup servings. Per serving:

152 calories | 3g protein | 3.5g fat | 1g sat fat | 0mg cholesterol | 26g carbs | 0g sugar
| 2g fiber | 38.5mg sodium