Roasted New Potatoes

Serves 8-10

Ingredients

3 lbs. small red new potatoes, quartered
¼ c. olive oil
½ t. salt
½ t. fresh ground pepper
2 t. dried rosemary
2 T. minced fresh parsley
2 T. minced fresh chives

Preheat oven to 375 degrees F. Combine all ingredients except the potatoes, parsley and fresh chives in a large plastic Ziploc-style bag. Add the potatoes. Seal bag and mix ingredients until the potatoes are well coated.

Pour into a large roasting pan and bake for 1 hour (turning 2 to 3 times) or until the potatoes are tender.

Before serving, toss with parsley and chives.

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Hands down, this is one of our daughter's favorite dishes. Not only do the potatoes taste great, but they smell so good while they cook.

When I prepare these potatoes, everyone visits the kitchen complaining they are soooooo hungry. These potatoes pare well with prime rib, steak or a roasted chicken.

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