



Roasted Garlic and Onion Potatoes

INGREDIENTS

- 3 pounds mini red or white potatoes
- 1 tablespoon minced garlic (3 -4 cloves)
- 1/2 sweet yellow onion, diced
- 1/4 cup olive oil
- 1 & 1/2 teaspoon salt
- 1 teaspoon ground black pepper

INSTRUCTION

1. Preheat the oven to 400F.
2. Cut the potatoes in quarters and dice the onion. Place in a bowl with olive oil, salt, pepper and garlic and toss until evenly coated.
3. Transfer to a sheet pan (line with foil for easy clean-up), and spread evenly into one layer.
4. Roast for 45 minutes to one hour until browned and crisp. Flip with a spatula once or twice to ensure even browning.