



# Roasted Russet Potatoes



## INGREDIENTS

6 medium russet potatoes  
3 tbsp Gustare Vita olive oil  
¼ tsp Hy-Vee salt  
¼ tsp Hy-Vee black pepper  
1 ½ tsp fresh rosemary,  
finely chopped  
1 ½ tsp fresh parsley, finely  
chopped

## PREPARATION

- 1** Preheat oven to 425°. Cut potatoes into 1½-inch pieces. Toss potato pieces with olive oil, salt, and pepper in a large bowl until evenly coated. Spread on large rimmed baking pan.
- 2** Roast for 20 to 25 minutes or until tender, turning halfway through. Sprinkle with rosemary and parsley.

## NUTRITION FACTS

Calories: 230  
Total Fat: 7g  
Saturated Fat: 1g  
Trans Fat: 0g  
Cholesterol: 0mg

Sodium: 120mg  
Carbohydrates: 37g  
Fiber: 4g  
Sugar: 2g  
Protein: 5g