

Patate al Forno

ROASTED POTATOES WITH ROSEMARY

- 8 large Yukon gold potatoes, peeled, cut into 1/2 inch dice
- 1/4 cup extra virgin olive oil
- 2 cloves garlic
- 1 sprig fresh rosemary, leaves removed and chopped
- Salt

Prep oven per *Mugnaini Roasting Oven Protocol*.

Place potatoes in a roasting pan. Warm olive oil with whole garlic and rosemary in a small skillet. Be careful not to burn the garlic. Pour warm oil, garlic and rosemary over potatoes. Roast in wood-fired oven, stirring occasionally, until tender inside and crispy and browned outside. Season with salt and serve.

Notes:

