Roasted Herb Potatoes
Makes about 4 servings

Ingredients:
- Vegetable cooking spray
- 1 pound potatoes (3 cups cubed)
- 2 teaspoons vegetable oil
- ½ teaspoon rosemary
- ½ teaspoon salt

Fresh Cooking Tips
- Use any variety of potatoes in this recipe.
- Wash potatoes thoroughly and use without peeling.
- Try making this recipe with oregano or thyme in place of rosemary.
- Child Can Help
  - Select potatoes
  - Mix potatoes with oil and seasonings
  - Spread potatoes on baking sheet

Keep It Fresh
Store potatoes in a cool, dark, dry place for several weeks.

Directions:
1. Preheat oven to 450°F. Coat baking sheet with vegetable cooking spray.
2. Wash and peel potatoes. Cut into ½ inch cubes and place in large bowl.
3. Combine oil, rosemary, and salt. Pour mixture over potatoes, stirring to coat evenly.
4. Spread potatoes on baking sheet.
5. Bake 25 to 30 minutes, or until lightly browned.