



ROASTED NEW POTATOES WITH GARLIC AND THYME
TAMARA VALENTINE

Ingredients:

- coarse salt or sea salt
- 2-2.5 lb. red new potatoes cut in half crosswise
- 1/4 cup (2 fl oz) extra virgin olive oil
- 4-5 garlic cloves, cut in half
- 1 tbsp coarsely chopped fresh thyme or 2 tsps crushed dried thyme
- freshly ground pepper
- chopped fresh parsley

Directions:

Preheat oven to 375 degrees. Fill large pot 3/4 full with water and bring to a boil. Add 1 teaspoon salt and potatoes. Bring back to a boil, reduce heat slightly, cover partially and cook for 5 minutes. Drain well. Arrange potatoes in a baking dish, preferably in a single layer. Drizzle olive oil over top, turn potatoes several times until well coated with oil. Sprinkle garlic, thyme and a little salt and pepper over potatoes. Bake, turning over several times, until tender and golden 20 - 25 minutes. Transfer to a serving dish, sprinkle with parsley and serve. Serves 6-8.

[Tamara's bio](#)

