

## **Baby Herbed Potatoes**

1<sup>3</sup>/<sub>4</sub> pounds small Red Bliss or Yukon Gold potatoes

1/3 cup flour

1/4 cup plain bread crumbs

2 teaspoons fresh rosemary

1/3 cup Parmesan cheese

1/3 teaspoon garlic powder

1/4 teaspoon paprika

1/4 teaspoon kosher salt

Olive oil

Scrub potatoes but do not peel. Cut into halves (or thirds if large). Place potatoes in large pot, cover with cold water, and bring to boil over medium heat. Cook until barely tender, about 8 to 10 minutes. Remove from stove, drain, and allow to cool.

Ground rosemary leaves with mortar & pestle or spice grinder. Pre-heat oven to 450° F.

Place well-drained potatoes in a large resealable plastic bag. Add rosemary and remaining ingredients, except olive oil. Shake the bag to evenly cover each potato section.

Coat the bottom of a large casserole dish with olive oil. Evenly layer potatoes into casserole dish and bake, uncovered, for 20 minutes. Turn potatoes and continue baking an additional 20 minutes or until tender.

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Tennessee Gourmet™ Mt. Juliet, TN 37122 (800) 360-6345