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| Roasted Fingerlings w/Herbs & GarlicC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s fingerling potatoes **Ingredients*** 2 pints **fingerling potatoes**
* 2 sprigs fresh rosemary
* 2 to 3 sprigs fresh sage
* 3 sprigs fresh thyme
* 6 cloves garlic, left unpeeled
* 3 tablespoons extra-virgin olive oil, plus for sheet pan
* Salt and pepper

 **Directions** 1. Preheat oven to 500 degrees F and place a baking sheet inside to heat.
2. Add potatoes, rosemary, sage, thyme, and garlic to a medium bowl. Drizzle with olive oil, and season with salt and pepper. Remove sheet pan from oven, lightly coat with olive oil, and pour potatoes onto pan.
3. Place potatoes in oven and reduce heat to 425 degrees F. Roast for 20 minutes, or until crispy on outside and tender on inside.

*yield: 2-4 servings* Photo/Recipe: [foodnetwork.com](https://www.foodnetwork.com/recipes/tyler-florence/roasted-fingerling-potatoes-with-fresh-herbs-and-garlic-recipe4-1944385) |

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