

Herby Purple Potatoes

Serves 4-6

Ingredients:

24 oz Purple or Red Potatoes

6 T. Extra Virgin Olive Oil

6 cloves of garlic, minced

2 T. fresh rosemary, finely chopped, USE LESS IF USING DRY

1 T. pink peppercorn, ground (okay to substitute black pepper)

Sea salt to taste

1 T. Fresh Lime juice

Directions:

1. Wash potatoes and boil with salt till fork tender. Preheat oven to 400 F.
2. Transfer the boiled potatoes onto a baking sheet while still warm. Bash them lightly (just flatten, don't pulverize!) with a potato masher or small dish.
3. Warm the olive oil with the garlic until fragrant. About 1 minute.
4. Pour the hot oil and garlic over the potatoes.
5. Sprinkle with the rosemary, salt, and ground peppercorns.
6. Bake in a preheated oven (400 F) for 20-25 minutes.
7. Squeeze fresh lime juice on potatoes when you take them out of the oven and you should see the purple potatoes turn a brighter shade!

Nutritional info not available at this time.

