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Rosemary Roasted Potatoes and Tomatoes

Prep Time: 10 mins

Cook Time: 25 mins

Total Time: 35 mins

Ingredients

- ❖ 1 pounds potato(es), new (tiny), scrubbed and quartered
- ❖ 2 tablespoon oil, olive
- ❖ 1 teaspoon rosemary, snipped
- ❖ 1/4 teaspoon salt
- ❖ 1/4 teaspoon pepper, black ground
- ❖ 4 tomato(es), plum, quartered lengthwise
- ❖ 1/2 cup(s) olives, Kalamata, pitted, halved
- ❖ 3 clove(s) garlic, minced
- ❖ 1/4 cup(s) cheese, Parmesan, grated

Preparation

1. Preheat oven to 450°F. Lightly grease a 15x10x1-inch baking pan; place potatoes in pan. In a small bowl, combine oil, rosemary, salt, and pepper; drizzle over potatoes, tossing to coat.
2. Bake for 20 minutes, stirring once. Add tomatoes, olives, and garlic, tossing to combine. Bake for 5 to 10 minutes more or until potatoes are tender and brown on the edges and tomatoes are soft. Transfer to a serving dish. Sprinkle with Parmesan cheese.

