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ROASTED ROSEMARY ROOSTER POTATOES

With a fresh, nutty, buttery taste, you could make a meal of Albert Bartlett Rooster Potatoes. In fact, we think you should. Enjoy this recipe and find many others at albertbartlett.com.



RECIPE DESCRIPTION/METHOD:

Roasted Rosemary Roosters. While that's hard to say 10 times fast, this recipe is easy to prepare, and even easier to enjoy. So preheat that oven and prepare your taste buds for a savory sensation.

Serves: 4-6 Preparation: 15 mins Cooking: 30 mins

INGREDIENTS:

- 1 2.2lb bag small Albert Bartlett Rooster Potatoes
- Kosher salt to taste
- Rosemary to taste
- Pepper to taste
- 2 Tbsp olive oil

INSTRUCTIONS:

- 1 Preheat oven to 400° F.
- 2 There's no need to peel the potatoes – just rinse and dry before cutting them in half.
- 3 Toss potatoes in a little olive oil.
- 4 Sprinkle with fresh or dried rosemary, salt & pepper.
- 5 Place on a tray and put on the middle shelf of the oven.
- 6 Turn half way through cooking.
- 7 Cook around 30 minutes until golden brown and soft in the middle.
- 8 Do not allow them to become too dark.
- 9 Serve and enjoy.



For more information visit albertbartlett.com.

Available at Walmart 