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***Roasted Potatoes with Rosemary, Garlic & Shallots***

*By Debbie Kornberg*

(Serves 4-6)

This easy to prepare dish is always a hit!

**Ingredients:**

1 Bag of baby Red Potatoes, but honestly any kind of potato works, Either keep whole, cut in half or quarter.

2 - 3 Tbsp. Extra Virgin Olive Oil [**(SPICE + LEAF Israeli Galili Olive Oil Available on Amazon)**](https://www.amazon.com/stores/SPICE+%2B+LEAF/page/75E73F4E-AF81-4E75-BF6F-BC89B4F591FE?ref_=ast_bln)

2 Tbsps. [***SPICE + LEAF Rosemary Garlic Salt Available on Amazon***](https://www.amazon.com/stores/SPICE+%2B+LEAF/page/75E73F4E-AF81-4E75-BF6F-BC89B4F591FE?ref_=ast_bln)

2 Shallots, sliced into rings

**Instructions:**

1. Preheat oven to 425 degrees.
2. Wash potatoes and pat dry.
3. Using a cutting board cut potatoes in half or quarters.
4. Place potatoes in baking pan, (glass or aluminum) and drizzle olive oil over potatoes and toss so they are well coated.
5. Sprinkle Rosemary Garlic Salt on potatoes and toss well again.
6. Place in oven and roast for about 30 minutes until potatoes are crispy on the outside and soft on the inside.
7. While potatoes are cooking, in a sauté pan, add a little olive oil and cook shallots until they are cooked down and turn slightly brown. Add to potatoes when they come out of the oven.

Drizzle a little olive oil on top and sprinkle a little extra Rosemary Garlic salt on top when coming out of the oven. Enjoy!