

# Roasted Fingerling Potatoes with Carrots

6 servings

10 minutes prep and 40 minutes total time

## *Ingredients:*

*2 pounds fingerling potatoes*

*2 teaspoons chopped fresh rosemary*

*1 pound carrots*

*plus 4 whole sprigs (or dried oregano*

*¼ cup olive oil (or butter)*

*if no rosemary is available)*

*Salt and pepper to taste*

1. Preheat oven to 450 °
2. Slice potatoes in half lengthwise and slice carrots into fingerling potato lengths (2"-3" depending on thickness) and half them as well
3. Toss potatoes, carrots, chopped rosemary, and oil in a bowl until the vegetables are well coated with oil and rosemary
4. Place contents of the bowl on a rimmed baking sheet, season with salt and pepper and place sprigs of rosemary around the edge of the baking sheet
5. Roast, tossing halfway through, until soft and golden brown – 25-30 minutes

Go Asian by replacing rosemary with a sprinkling of curry powder before roasting and add a sprinkling of coarsely chopped cashews and cilantro before serving