

## Roasted Potatoes

Henri Recipe

Serves: 2

3-4 Medium size Potatoes

Olive oil to lightly baste potatoes

Kosher salt and freshly ground pepper

Fresh rosemary, thyme or any other herbs

Add if desired:

Cherry tomatoes cut in half

Small sweet peppers (be careful that they don't burn so it's suggested that one includes them half way through the baking.



Photograph Henri T. de Hahn

1. Heat oven at 400-450F
2. Peel potatoes and cut them into ½ inch pieces (different shapes). No smaller
3. Set them in pan and baste them with olive oil, salt and pepper
4. Toss them well and sprinkle with herbs
5. Include other ingredients as desired
6. Set them in oven, jerk them around from time to time to allow them to roll, and cook till potatoes are fully roasted or to desired consistency
7. Serve hot with other dishes

NOTE: you can slice potatoes thinly and proceed per recipe.