



Everything Herbal

by Cheryl Jabz

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Garlic Herb Roasted Baby Potatoes with Onion

Crispy baby potatoes and tender onion roasted with garlic and herbs for a flavorful, comforting side dish.



INGREDIENTS

- ✦ 1.5–2 lbs baby potatoes, halved
- ✦ 1 small onion, diced
- ✦ 2 tbsp olive oil
- ✦ 1 tsp garlic powder
- ✦ 1/2 tsp dried rosemary (or 1 tbsp fresh, chopped)
- ✦ 1/2 tsp dried thyme (or 1 tbsp fresh)
- ✦ 1/2 tsp dried dill weed
- ✦ Salt & black pepper to taste
- ✦ 1 tbsp fresh parsley, chopped (for finishing)

INSTRUCTIONS

- 1 Preheat oven to 425°F.
- 2 If you have time, soak halved potatoes in cold water for 20–30 minutes, then dry well to help crispiness.
- 3 Toss potatoes and diced onion with margarine or olive oil, garlic powder, rosemary, thyme, dill, salt, and pepper until well coated.
- 4 Spread everything into a baking pan. Cover and roast 35–40 minutes, flipping once half way through.
- 5 Sprinkle with fresh parsley right after they come out.
- 6 Taste and adjust salt if needed.

OPTIONAL BOOSTS



Add a squeeze of lemon at the end for brightness.



Toss with a little butter after roasting for richer flavor.



Sprinkle parmesan in the last 5 minutes for a crispy top.



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