

## Rosemary Roasted Potatoes

4 garlic cloves, minced  
½ cup olive oil  
¼ cup fresh rosemary, chopped  
½ teaspoon salt  
⅛ teaspoon cayenne  
4 large red potatoes, unpeeled, cut into ¾ inch cubes  
1 teaspoon paprika

Preheat oven to 350°. Add garlic, oil, rosemary, salt, cayenne, and potatoes in a mixing bowl and stir to combine. Let stand for 5 minutes. Place the potatoes on a greased, rimmed baking sheet and baste lightly with remaining oil mixture. Sprinkle the paprika over the potatoes. Bake for 35 – 40 minutes or until the potatoes are easily pierced with a fork.