roasted potatoes

| Food Item: | Amount: | Cost: | Notes: |
|----------------------------|---------------------------------|-------|--------|
| red skin or Yukon potatoes | 5 lbs. | | Wedged |
| EVOO | ¹ / ₄ cup | | |
| garlic | 3 Tablespoons | | minced |
| rosemary | 3 Tablespoons | | minced |
| parsley | 1 Tablespoons | | minced |
| Kosher salt | 1 Tablespoons | | |
| cracked pepper | 1 teaspoon | | |
| lemon juice | ¹ / ₄ cup | | +zest |

Procedure:

Toss the potatoes with the EVOO, salt and pepper. Place on sheet tray and roast in 400 degree oven for 20 minutes. Let cool. Now toss the potatoes with the herbs, garlic and lemon. Store in air tight container. Label, date with your initials.