

From the Kitchen of J.T. Ellison

November Recipe — Bonus Holiday Carb Version!

Bonus Recipe: Herb Roasted Potatoes

This, ladies and gentlemen, is one of the easiest side dishes on the planet. Who doesn't love potatoes? And bonus: it's gluten-free!

(serves 4)

Ingredients

¼ cup olive oil

1 ½ tablespoons freshly squeezed lemon juice

2 teaspoons garlic powder

1 teaspoon dried thyme

1 teaspoon dried rosemary

1 teaspoon dried marjoram

¼ teaspoon dried oregano

¼ teaspoon salt

¼ teaspoon ground black pepper

2 1/2 to 3 pounds red potatoes, scrubbed and cut into ½-inch cubes (do not peel!)

Directions

- Preheat oven to 400°F. Cover a baking sheet with foil (for easy clean-up), and set aside.
- Combine all ingredients in large bowl or zip-top bag. Stir (or shake the bag, if using) to blend well.
- Transfer the potatoes to a large rimmed baking sheet, spreading out in a single layer. Bake until the potatoes are browned and tender, about 40 minutes, flipping the potatoes with a spatula halfway through cooking.