



From our farm to your table

## Roasted New Potatoes

1 quart small new potatoes  
1 tsp. minced garlic  
1 tsp. salt

3 Tbsp. olive oil or melted butter  
1 Tbsp. fresh thyme leaves  
1 Tbsp. fresh parsley, minced

Wash potatoes and cut in halves, but do not peel. Pour oil or butter into baking pan. Roast, covered, at 400 degrees for 20 minutes. Add remaining ingredients, toss, and return pan to oven, uncovered.

Continue roasting until potatoes are tender, about 10 more minutes.

Serves 4