

## Roasted Herb Potatoes

Yield: 3 cups

Serves: 4 adults

### Ingredients

- vegetable cooking spray
- 1 pound cubed potatoes (3 cups)
- 2 teaspoons vegetable oil
- 1/2 teaspoon rosemary
- 1/2 teaspoon salt.

### Steps

1. Preheat oven to 450 degrees. Coat baking sheet with vegetable cooking spray.
2. **Wash potatoes.** Cut into 1/2-inch cubes and **place in large bowl.**
3. **Combine oil, rosemary and salt in a small bowl. Pour this mixture over potatoes, stirring to coat evenly.**
4. **Spread potatoes onto baking sheet.**
5. Bake 25 to 30 minutes or until lightly browned.
6. **Enjoy!**

**Have your child help you do the bold steps.**

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