

OVEN ROASTED POTATOES

2 lbs. potatoes, washed and cut into 1 inch cubes
1 tablespoon dried purple sage
1 tablespoon dried oregano
1 Tablespoon dried rosemary
2 Cloves Garlic, chopped
1/2 cup olive oil
1 cup Parmesan cheese
Salt and pepper to taste

Preheat oven to 425°F.

Place potatoes in a casserole dish and drizzle with olive oil. Add spices to coat potatoes. Stir potatoes around. Place half of the Parmesan cheese on the potatoes and place in the oven for 30 minutes.

Check potatoes, stir (add more olive oil if the potatoes are getting dry) and add remaining Parmesan cheese. Return to oven for 30 minutes or until they are roasted to the desired color and texture.

Let stand for 3 minutes and serve warm.