

Batata no alho |

Recipe for 4 servings

Description

This potato-based side dish is ideal for serving with grilled meats.

Note

Rosemary is very important in this recipe, but you can substitute it with thyme.

Ingredients

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- 400 Gr Baby potatoes
- 15 Ml Olive oil
- 4 Clove(s) Garlic
- 3 Sprig(s) Rosemary

Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **400 F°**

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Preheat oven to 400°F.

Peel and coarsely chop the garlic.

Wash and cut potatoes into quarters. Mix oil, salt, black pepper and garlic in a large bowl. Add the potato wedges and toss until well coated. Spread the potatoes on a baking sheet and place the rosemary sprigs on top. Place in the oven and roast for 35-40 minutes. Turn potatoes over halfway through cooking. Remove potatoes from oven when golden and crisp. Let cool for 2-3 minutes before placing in a serving bowl. Serve hot.

Bon appétit!