



## *Roasted Garlic & Rosemary Potatoes*

### INGREDIENTS

- 3 pounds mini red or white potatoes cut into quarters
- 3-4 cloves of garlic, minced
- 1/2 sweet yellow onion, diced
- 1/4 cup olive oil
- 1 1/2 teaspoon salt
- 1 teaspoon ground black pepper
- 2 tablespoons fresh rosemary, chopped (1 tablespoon set aside for garnish)

### INSTRUCTION

1. Preheat the oven to 425°F.
2. Place potatoes and onion in a medium bowl with olive oil, garlic, salt, pepper, and rosemary. Toss until evenly coated.
3. Transfer to a sheet pan (lined with foil or parchment paper for easy clean-up) and spread evenly into one layer.
4. Roast for 45-60 minutes until golden brown and crisp. Flip with a spatula once or twice during cooking time to ensure even roasting.
5. Garnish with rosemary, sprinkle of salt and ground black pepper.

### WINE PAIRING

Domaine Carneros  
2017 Estate Brut