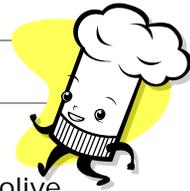

Oven Roasted Potatoes



Ingredients:

4 medium potatoes (about 1 1/3 pounds) 2 tablespoons olive oil 2 tablespoons chopped fresh rosemary or 2 teaspoons dried rosemary, crumbled 4 cloves garlic, minced 1/2 teaspoon salt 1/4 teaspoon pepper 1 medium red bell pepper, seeded and cut into 1-inch squares

Directions: Preheat oven to 475 degrees. Cut potatoes into 1/2-inch slices or wedges. Measure remaining ingredients except bell pepper into baking sheet with sides; mix to blend. Add potatoes and bell pepper. Toss to coat. Arrange in single layer. Bake 30 to 35 minutes until potatoes are tender and lightly browned, tossing two or three times during baking. Yield: 4 servings.

Nutritional Information Per Serving:

Calories 235 Carbohydrates 40.4 gm. Protein 3.7 gm. Fat 7.1 gm.
Sodium 306 mg. Cholesterol 0 mg.