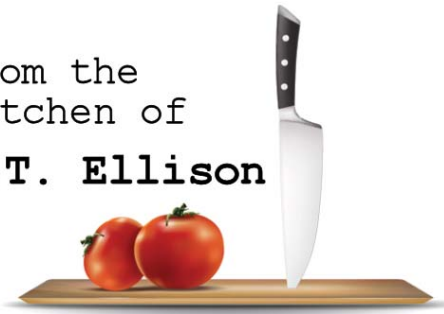


From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ ¼ cup olive oil
- ✓ 1 ½ tablespoons freshly squeezed lemon juice
- ✓ 2 teaspoons garlic powder
- ✓ 1 teaspoon dried thyme
- ✓ 1 teaspoon dried rosemary
- ✓ 1 teaspoon dried marjoram
- ✓ ¼ teaspoon dried oregano
- ✓ ¼ teaspoon salt
- ✓ ¼ teaspoon ground black pepper
- ✓ 2 1/2 to 3 pounds red potatoes, scrubbed and cut into ½-inch cubes (do not peel!)

Herb Roasted Potatoes

(serves 4)

This, ladies and gentlemen, is one of the easiest side dishes on the planet. Who doesn't love potatoes? And bonus: it's gluten-free!

Directions:

- Preheat oven to 400°F. Cover a baking sheet with foil (for easy clean-up), and set aside.
- Combine all ingredients in large bowl or zip-top bag. Stir (or shake the bag, if using) to blend well.
- Transfer the potatoes to a large rimmed baking sheet, spreading out in a single layer. Bake until the potatoes are browned and tender, about 40 minutes, flipping the potatoes with a spatula halfway through cooking.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

