

# Roasted Red Potatoes

- 2 1/2 lbs Red Potatoes
- 1/2 tsp Garlic, Granulated
- 1/4 tsp Salt
- 1/4 tsp Black Pepper, Ground
- 1/4 cup Parmesan Cheese, Grated
- 1/4 cup Olive Oil

## Instructions:

1. Clean potatoes and cut into 4 pieces
2. Combine garlic, salt, black pepper and olive oil.
3. Toss potatoes in a large bowl with spice/oil mixture and place on a sheet pan.
4. Cook in oven at 375 degrees Fahrenheit for 20 minutes.
5. Sprinkle potatoes with parmesan cheese.
6. Serve

Yield: 13, 3 oz servings

<i>Roasted Red Potatoes</i>	
<b>Nutrition Facts</b>	
Serving Size: 3oz	
Serving per Container: 1	
<b>Amount Per Serving</b>	
Calories: 95	Calories from Fat 34
<b>% Daily Value<sup>2</sup></b>	
<b>Total Fat 3.8g</b>	6%
Saturated Fat 0.8g	4%
Trans Fat <sup>1</sup> *N/A*	
<b>Cholesterol 2mg</b>	1%
<b>Sodium 78mg</b>	3%
<b>Total Carbohydrate 14.1g</b>	5%
Dietary Fiber 1.8g	8%
<b>Protein 2.5g</b>	6%
Vitamin A 1%	Vitamin C 0%
Calcium 3%	Iron 4%
<small><sup>1</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.</small>	
<small><sup>2</sup> - Percent Daily Values are based on a 2,000 calorie diet.</small>	
<small>*N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient.</small>	