



Taste of Home

## Herb-Crusted Potatoes

**TOTAL TIME:** Prep: 10 min. Bake: 40 min.

**YIELD:** 4 servings.

*With just a few minutes of prep, you can toss these savory potatoes into the oven to bake. Seasoned with fresh rosemary and herbs, they bring a pleasantly bold flavor to any meal. – Light & Tasty Test Kitchen*

## Ingredients

1-1/2 pounds Yukon Gold potatoes, cut into wedges

1 tablespoon olive oil

1 tablespoon minced fresh rosemary

1 teaspoon dried thyme

1 teaspoon dried oregano

1/2 teaspoon salt

1/4 to 1/2 teaspoon pepper

## Directions

1. In a large bowl, toss potatoes with oil. Combine the seasonings; sprinkle over potatoes and toss to coat.

2. Arrange in a single layer in a 15x10x1-in. baking pan coated with cooking spray. Bake at 425° for 40-45 minutes or until tender, stirring once.

## Nutrition Facts

1 cup: 155 calories, 4g fat (1g saturated fat), 0 cholesterol, 312mg sodium, 27g carbohydrate (2g sugars, 3g fiber), 3g protein. **Diabetic Exchanges:** 2 starch, 1/2 fat.