

# Roasted Potatoes with Greens

*From – allrecipes.com*

6 small red potatoes, quartered  
2 Tbsp butter  
2 cloves garlic, minced  
1 Tbsp fresh rosemary, dill, cilantro or parsley (chopped)  
sea salt and ground black pepper to taste  
1 cup fresh spinach or chard leaves

- Preheat oven to 400 degrees.
- Place the potatoes in a single layer in a ceramic casserole dish.
- Melt the butter in a skillet over medium heat. Add garlic and cook until golden.
- Stir in the rosemary, dill, cilantro or parsley and cook just until fragrant.
- Pour over the potatoes in the dish.
- Season with sea salt and pepper.
- Roast uncovered for about 30 minutes in the preheated oven until the potatoes are fork tender.
- Remove from the oven and toss with the spinach or chard leaves.
- Return to the oven for 1 to 2 minutes until the leaves have wilted.



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