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.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com