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Herb Crusted Roasted Potatoes

For a milder taste, use Univer Red Gold Mild.

Serves 4

- **4 medium potatoes, washed, unpeeled, cut into 1 1/2" chunks**
- **1/3 cup olive oil**
- **1/4 cup Univer Red Gold Hot**
- **1 tsp Univer Gourmet Garlic Cream**
- **1 tsp dried oregano**
- **1 tsp dried rosemary leaves**
- **1 tsp dried parsley**
- **1 tsp dried thyme**
- **1/2 tsp pepper**
- **2 green onions, chopped (optional)**

Heat oven to 400 degrees F. Place potatoes in a large roasting pan. In a small bowl, whisk together olive oil, Red Gold Hot and Garlic Cream. Pour over potatoes and toss to evenly coat. In another small bowl, mix together oregano, rosemary leaves, parsley, thyme, and pepper. Sprinkle mixture over potatoes and toss again to distribute herbs. Arrange in a single layer. Bake 20 minutes uncovered or until potatoes are fork tender, turning once. Serve hot with chopped green onions to garnish.

Preparation time: 10 minutes

Cooking time: 20 minutes

Ready in: 30 minutes