

Foodnity Recipes

Spring Baby Potatoes Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs spring baby potatoes, halved
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 tsp fresh rosemary, finely chopped
- [ ] 1 tsp fresh parsley, chopped
- [ ] Zest of 1 lemon
- [ ] 1/2 tsp sea salt
- [ ] 1/4 tsp freshly cracked black pepper

Instructions

1. Preheat the oven to 425°F (220°C). Line a baking sheet with parchment.
2. In a large bowl, toss the halved potatoes with olive oil, rosemary, parsley, salt, and pepper until evenly coated.
3. Spread the potatoes skin-side down on the sheet, ensuring they are not crowded.
4. Roast for 15 minutes, then turn the potatoes and continue roasting another 10-12 minutes until golden and tender.
5. Remove from oven, sprinkle lemon zest, give a gentle toss, and serve warm.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love a deeper flavor, add a pinch of smoked paprika before roasting.
- For extra crispness, let the potatoes sit uncovered on a rack for 10 minutes before seasoning.
- A drizzle of melted butter at the end adds richness without overpowering the herbs.