



Roasted Yukon Gold Potatoes

6 SERVINGS

Ingredients:

3 pounds Yukon Gold potatoes, peeled
6 tablespoons butter, melted
1 teaspoon dried thyme
1/2 teaspoon dried rosemary
1 teaspoon salt
1/2 teaspoon pepper
1 cup chicken broth
2-3 cloves garlic, peeled and crushed
2 tablespoons fresh chopped parsley

Directions:

1. Place oven rack in upper-middle position. Preheat oven to 475 degrees. Spray a large rimmed baking sheet with non-stick cooking spray.
2. In a small bowl, combine melted butter, thyme, rosemary, salt, and pepper.
3. Cut potatoes into 3/4 to 1-inch thick slices, discarding ends. Toss potatoes in butter mixture. Arrange in a single layer on prepared baking sheet.
4. Roast potatoes for 15 minutes. Remove from oven and flip potatoes over. Return to oven and roast for an additional 15 minutes.
5. Remove potatoes from oven and flip one more time. Add the broth and garlic to the pan and carefully return to oven. Roast for an additional 10-15 minutes, or until potatoes are tender. Sprinkle with parsley and serve.