



RECIPE CARD

GARLIC AND THYME POTATOES

Garlic and Thyme Potatoes

Garlic and Thyme Potatoes is the perfect side dish. Make good use of your potatoes with this farmer's market inspired recipe.

Ingredients

3 **minced garlic cloves**
½ tsp **kosher salt**
2 lbs. **small red potatoes** scrubbed
½ tbsp chopped fresh **thyme**
2 tbsp **olive oil**
1 tbsp **butter** melted
¼ tbsp **black pepper**

Directions

1. Preheat oven to 400 degrees F and line a baking pan with foil or parchment.
2. Sprinkle the garlic with salt then gather into a neat pile.
3. While holding the blunt side of a chef's knife with both hands, press and scrape against the pile of garlic and salt.
4. Return to a pile and repeat until a paste forms.
5. Place potatoes into a bowl with the garlic paste, thyme, oil, melted butter, and pepper. Toss.
6. Transfer the potatoes to the prepared baking pan and arrange in an even layer.
7. Bake for 45 minutes. Serve!



*Recipe adapted from
Farmers Market Society*