



## LEMON ROASTED POTATOES WITH ROSEMARY

### Ingredients:

- Fingerling potatoes (or any small potatoes)
- 2 tablespoons Sicilian Lemon Balsamic Vinegar
- 1/4 cup Rosemary Olive Oil
- Himalayan Sea Salt
- Freshly ground pepper
- Fresh Rosemary

### Directions:

1. Wash potatoes and remove any dark spots
2. Cut potatoes in half
3. In mixing bowl cover potatoes in olive oil.
4. Season with salt and pepper then add balsamic vinegar then stir.
5. Roast potatoes at 400 degrees Fahrenheit for 30-40 minutes.
6. Flip potatoes and bake for another 20-30 minutes or until golden brown.
7. Garnish with fresh rosemary then serve!