



## Herb Roasted Red Potatoes

Serves: 4-6

### Ingredients:

1½ pounds russet potatoes, scrubbed and cut into quarters  
¼ cup extra-virgin olive oil  
1 tablespoon fresh thyme, minced  
1 tablespoon oregano, minced  
1 teaspoon fresh rosemary leaves, minced  
Kosher salt to taste  
Ground black pepper to taste

### Directions:

1. Place potato quarters in large bowl and toss with olive oil until lightly coated.
2. Add seasonings to bowl and toss until thoroughly coated.
3. Place potatoes on 4-inch rack and bake on Power Level HI for 10 minutes.
4. Flip potatoes and cook for additional 10 minutes.
5. Serve with your favorite chicken, beef or fish.

For more recipe information, visit [www.NuWaveCookingClub.com](http://www.NuWaveCookingClub.com)

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