

## **Crispy Roasted New Potatoes with Lemon and Sage**

*From your box: potatoes, sage*

*Other Ingredients: lemon, pepper, salt, garlic, olive oil*

Boil 2 pounds (there are 2.5 pounds in your box) potatoes in plenty of *salted* water. Pass a knife through it to check for doneness after 7-9 minutes—longer, if you're using larger potatoes. Once boiled, cut the potatoes into half lengthwise and transfer to a big bowl with a lid (a plate will also work) that will hold all the potatoes and still have additional room. Shake the box vigorously until the potatoes look smashed on the edges.

Toss with 4 cloves chopped garlic, 3 tablespoons olive oil, 2 tablespoons roughly chopped sage, juice of 1 lemon, salt and pepper. Transfer to a roasting pan and layer the potatoes in a single layer. Roast the potatoes in the oven at 400° for 30-40 minutes until crispy, golden, and brown. Remove from the oven and serve immediately.

*Adapted from [www.purplefoodie.com](http://www.purplefoodie.com)*