



## Roasted New Potatoes with Leeks & Fresh Herbs

**Prep: 25 minutes**

**Roast: 1 hour 20 minutes • Serves: 8**

- 4 pounds new potatoes, each cut in half
- ¼ cup extra virgin olive oil
- 2 garlic cloves, chopped
- 2½ tablespoons chopped fresh parsley leaves
- 2 teaspoons chopped fresh tarragon leaves
- 2 teaspoons chopped fresh thyme leaves
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- ½ teaspoon crushed oregano
- Nonstick cooking spray
- 2 medium leeks, each cut lengthwise in half, then cut into ½-inch pieces

**1.** Preheat oven to 325°. In large bowl, toss potatoes and oil until well coated. Mix in garlic, parsley, tarragon, thyme, salt, pepper and oregano.

**2.** Spray rimmed baking pan with nonstick cooking spray. Place potatoes in single layer on prepared baking pan. Roast potatoes 20 minutes. Stir in leeks and roast 1 hour to 1 hour 10 minutes longer or until potatoes are tender and golden brown, stirring occasionally.

*Approximate nutritional values per serving:*

*255 Calories, 7g Fat (25% of total calories), 1g Saturated Fat (4% of total calories), 0mg Cholesterol, 159mg Sodium, 44g Carbohydrates, 4g Fiber, 5g Protein*

*Dietary Exchanges:*

*3 Starch; 1 Protein; 1 Fat*

### **Chef Tip**

*The oil, garlic, dried herbs and seasonings may be mixed a day in advance and refrigerated.*