

Roasted Potatoes with Garlic and Cheese

from "The Schwarzbein Principle Cookbook"

Makes 6 servings

2 lbs. small red potatoes (peeled if desired)	10 whole peeled garlic
cloves (mixed with a tsp. olive oil)	
1 ½ Tbsp. Olive Oil	½ cup crumbled feta
or Gorgonzola cheese	
Fresh ground pepper	2 Tbsp. minced fresh
parsley	

Preheat oven to 475°. Slice potatoes into quarters. In a large bowl, toss with olive oil, garlic cloves and black pepper.

Spread potatoes on a lightly greased baking sheet and roast 30 minutes, stirring occasionally. Add whole garlic cloves the last 15 minutes. Remove from oven and toss gently with feta or Gorgonzola cheese and minced parsley.