



Potatoes with tomatoes, green peppers, mushrooms and onions

Serves 6

3 tablespoons olive oil
1 tablespoon and 1-1/2 teaspoons minced garlic
3/4 teaspoon dried basil
3/4 teaspoon dried marjoram
3/4 teaspoon dried dill weed
3/4 teaspoon dried thyme
3/4 teaspoon dried oregano
3/4 teaspoon dried parsley
3/4 teaspoon crushed red pepper flakes
3/4 teaspoon salt
6 large potatoes, peeled and cubed
1 cup cherry tomatoes, halved
1 large green pepper, diced
1 cup crimini mushrooms, diced
1 medium onion, diced

Preheat oven to 475 degrees F (245 degrees C).

In a large bowl, combine oil, garlic, basil, marjoram, dill weed, thyme, oregano, parsley, red pepper flakes, and salt. Stir in potatoes, tomatoes, green peppers, mushrooms, and onions until evenly coated.

Place potatoes in a single layer on a roasting pan or baking sheet. Roast for 20 to 30 minutes in the preheated oven, turning occasionally to brown on all sides.

Courtesy of www.chefbillbigham.com