

Balsamic Roasted Red Potatoes

INGREDIENTS

2 tablespoons olive or canola oil	1 teaspoon dried rosemary, crushed
2 pounds small red potatoes, quartered	1/8 teaspoon ground nutmeg
1 tablespoon finely chopped green onion	1/4 cup balsamic vinegar
6 garlic cloves, minced	3/4 teaspoon salt
1 teaspoon dried thyme	1/4 teaspoon pepper

DIRECTIONS

In a large nonstick skillet, heat oil over medium-high heat. Add the potatoes, onion and garlic; toss to combine. Add the thyme, rosemary and nutmeg; toss well. Cook and stir for 2-3 minutes or until potatoes are hot. Transfer to a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Bake at 400 degrees F for 25-30 minutes or until potatoes are golden and almost tender. Add the vinegar, salt and pepper; toss well. Bake 5-8 minutes longer or until potatoes are tender.

