

## **Garlic Roasted Potatoes**

*From the kitchen of Nancy Vondrak*

**Makes:** 10 servings

**Bake:** at 425 for 30 to 40 minutes

**Ingredients:**

2 ½ pounds small new potatoes, scrubbed

2 packages (9 ounces each) frozen artichoke hearts, thawed (or canned artichokes)

8 cloves garlic, each halved

¼ cup olive oil

¾ teaspoon salt

¼ teaspoon black pepper

1 teaspoon grated lemon rind

¼ cup fresh lemon juice

2 tablespoons chopped parsley

**Instructions:**

1. Heat oven to 425. Cut potatoes into quarters, larger ones into eighths.
2. In large roasting pan, toss potatoes, artichoke hearts, garlic, olive oil, salt and pepper.
3. Roast in 425 oven until potatoes are tender and browned, tossing once, 30 to 40 minutes.
4. Remove to large bowl; toss with lemon rind, lemon juice and parsley. Serve warm or at room temperature.

