

Roasted Russet Potatoes with Parsley and Garlic from William-Sonoma, Essentials of Healthful Cooking

2 long russet potatoes, about 1 lb. total
1 Tbs. extra-virgin olive oil
2 Tbs. finely chopped fresh flat-leaf parsley
1 garlic clove
1/2 tsp. kosher salt
Freshly ground pepper, to taste
Preheat an oven to 400°F.

Cut the potatoes lengthwise into slices 1/2 inch thick. Stack half of the slices and cut lengthwise into strips 1/2 inch wide. Repeat with the remaining slices. Rinse the strips with cold water and spread on a clean kitchen towel; blot dry with a second kitchen towel.

Place the potatoes in a bowl. Drizzle with the olive oil and toss to coat evenly.

Preheat a nonstick baking sheet in the oven for 5 minutes. Remove from the oven and carefully arrange the potatoes in a single layer on the hot baking sheet. Roast the potatoes, turning every 10 minutes, until evenly browned and tender when pierced with a knife, 30 to 35 minutes. Meanwhile, combine the parsley and garlic on a cutting board and chop together finely.

Transfer the potatoes to a serving dish and sprinkle with the salt and a grind of pepper. Add the parsley mixture and toss gently to coat. Serve immediately.
Serves 4.

Adapted from Williams-Sonoma, *Essentials of Healthful Cooking*, by Mary Abbott Hess, Dana Jacobi & Marie Simmons (Oxmoor House, 2003).