



Roasted Potato Spears in Parsley Garlic Sauce

Serves 4-6

Prep time: 5 minutes

Cook time: 45 minutes

Total time: 50 minutes

INGREDIENTS

- 4 long Russet Potatoes, cut into 1/4s lengthwise
- 3 tablespoons retained garlic & parsley chicken marinade (see **Roasted Chicken in Parsley & Garlic Marinade**)
- 1/2 tablespoon salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon olive oil

INSTRUCTIONS

Clean potatoes in sink, removing any dirt. Dry potatoes with a cloth and cut into quarters.

In a small roasting pan, lined with aluminum foil, toss potatoes with Parsley/Garlic sauce, salt, pepper and olive oil. Roast potatoes uncovered in 350 degree oven for 45 minutes.