

Roasted Fingerling Potatoes with Rosemary and Feta

1 lb. Fingerling potatoes, halved lengthwise
1.5 Tbsp. olive oil
2-3 tsp. fresh lemon juice
1 Tbsp. chopped rosemary
2 cloves garlic, minced
kosher salt and freshly ground pepper to taste
2 oz. feta cheese, crumbled

Preheat the oven to 425.

Toss all the ingredients except for the feta together on a baking sheet. Roast for about 25 minutes, flipping once halfway through, or until tender with crisp edges.

Remove from the oven and stir the crumbled feta in, on the hot pan. Serve.