

Rosemary Potatoes

Vegan and Gluten Free, from our very own Donna Quinn.

- 5 Pounds Fingerling Potatoes (Local)
- Organic Olive Oil
- 2 Teaspoons Rosemary
- Salt & Pepper to Taste

Scrub potatoes and pat dry; drizzle with olive oil and sprinkle with salt and pepper; Bake at 350 degrees for about one hour; Shake pan periodically to coat potatoes.

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Shopping List

Recipe Title

Ingredients	Wieght or Volume	PLU #
Carots	1/2 C. or 4 oz	_____
potatoes	2 T.	_____
millet	3 t.	_____
tofu	4 oz	_____
corn kernels	5 lbs	_____
sugar	6 grams	_____
water	7 liters	_____

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