



## Balsamic Roasted Potatoes

From [dulcetcuisine.com](http://dulcetcuisine.com)

- 1 med onion, sliced
- 1 1/2 lbs potatoes, large dice
- 2 cloves garlic, crushed
- 1 † fresh rosemary, chopped
- 3 T olive oil
- 2 T Dulcet Essential Balsamic Sauce & Dressing\*
- sea salt & fresh black pepper

1. Toss the onion, potatoes, garlic and rosemary with the olive oil.
2. Place in a heavy roasted pan.
3. Roast in 450 degree oven for 15 minutes.
4. Remove from oven and toss with the 2 T Dulcet Essential Balsamic Sauce & Dressing.
5. Place back in oven and roast an additional 15 minutes or until nicely browned, stirring occasionally to prevent burning.
4. Remove from oven and season with sea salt and freshly ground black pepper.



\*Essential Balsamic Sauce & Dressing is gluten-free.

**Notes:** \_\_\_\_\_

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