Roasted Potatoes and Tomatoes with Kalamata and Rosemary

Serves: 6

1 lb. red potatoes, cut into big chunks
½ lb. cherry tomatoes, halved
1 shallot, minced
1 clove garlic, minced
2 T. olive oil
1 t. rosemary, minced
Kosher salt and Freshly ground black pepper
½ c. kalamata olives, halved

Preheat oven to 350° F.

In a casserole dish combine potatoes through rosemary and season with salt and pepper. Cover and bake for 50 minutes. Remove from oven, stir in kalamata olives and set aside for 5-10 minutes. Season with salt and pepper if needed, and serve.

Estimated Calories: 123 cal/serving

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