

# Rosemary Potatoes with Caramelized Onions

Makes 6 Servings

## Ingredients:

- 2 pounds small red potatoes, quartered
- 2 garlic cloves, minced
- 1 tablespoon olive oil
- 2 teaspoons minced fresh rosemary or 1/2 teaspoon dried rosemary, crushed
- 1/2 teaspoon minced fresh thyme or 1/8 teaspoon dried thyme
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

## CARAMELIZED ONIONS:

- 2 large sweet onions, chopped
- 2 tablespoons olive oil
- 1 tablespoon sugar
- 2 teaspoons balsamic vinegar



## Directions:

1. Preheat oven to 425° F.
2. In a large bowl, combine the first seven ingredients; toss to coat. Transfer to a greased 15x10x1 inch baking pan.
3. Bake at 425° for 45-50 minutes or until potatoes are tender, stirring once.
4. Meanwhile, in a large skillet, sauté onions in oil until softened. Stir in sugar. Reduce heat to medium-low; cook for 30-40 minutes or until deep golden brown, stirring occasionally. Stir in vinegar.
5. Transfer roasted potatoes to a large bowl; stir in caramelized onions.

## Nutritional Facts Per 3/4 Cup Serving:

Calories: 215 • Fat: 7g • Sodium: 117mg  
Carbohydrates: 35g • Dietary Fiber: 4g  
Protein: 4g

Source: [TasteofHome.com](http://TasteofHome.com)