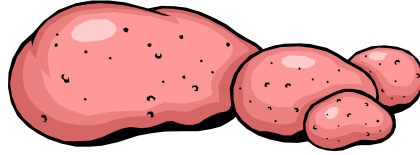


Herb-Roasted Potatoes

- 8 small red potatoes, cut into wedges
- 1 medium onion, cut into 6-8 wedges
- 1 Tbsp olive oil
- 2 tsp butter
- ½ tsp dried dill weed
- ½ to 1 tsp chopped basil
- 1 to 2 tsp chopped parsley
- ½ tsp salt
- ¼ tsp coarsely ground black pepper



Preheat oven to 400°. Oil a shallow baking pan. Combine potato wedges, onion wedges, and seasonings in a large bowl; toss to combine and coat potatoes. Transfer potatoes to the prepared pan. Roast for about 30 to 40 minutes, turning occasionally, until potatoes are tender and golden brown.