



## Roast potato's with rosemary

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 1 Medium or large size Yukon potato - 1/2 Rosemary spring - 1 Clove of garlic - 2 Tablespoons olive oil - 1 Tablespoon salt - 1/2 Tablespoon black pepper

### Instructions

STEP 1 Wash potato and poke holes in it with a fork. STEP 2 Take a foil paper and place potato on foil paper. Add oil, salt, pepper, rosemary and garlic. STEP 3 Pouch the potato and bake on the BBQ on medium heat for 25-30 minutes , or until tender. Cheers!