

# Potatoes with garlic, thyme, and maple syrup

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**Recipe for 4 servings**

## Description

This potato-based side dish recipe is ideal for serving at brunch.

## Note

Thyme is very important for this recipe, but it can be replaced with rosemary.

## Ingredients

### Potatoes

- 400 Gr Baby potatoes
- 15 Ml Olive oil
- 4 Clove(s) Garlic
- 3 Sprig(s) Thyme
- 30 Ml Maple syrup

## Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **400 F°**

### Batata no alho

Preheat the oven to 400°F.

Peel and roughly chop the garlic.

Wash and cut the potatoes into wedges. Mix the oil, salt, black pepper, and garlic in a large bowl. Add the potato wedges and toss until well coated. Spread the potatoes on a baking sheet and place the thyme sprigs on top. Place in the oven and roast for 35-40 minutes. Turn the potatoes halfway through cooking and add the maple syrup. Remove the potatoes from the oven when they are golden brown and crispy. Let them cool for 2-3 minutes before placing them in a serving bowl. Serve hot.

**Bon appétit!**