

ROASTED FINGERLING POTATOES

by Corporate Chef Kurt Kwiatkowski

Featured Food: Fingerling Potatoes

Yield: Serves 6-8

Ingredients

1 ½ lb. fingerling potatoes ¼ t. dried mustard
1 T. olive oil ½ t. kosher salt
1 t. granulated garlic* ¼ t. coarse ground black pepper
1 t. dried tarragon

Preparation

Preheat oven to 400°F. Prepare rimmed baking sheet by coating with cooking spray or lining with silicon mat or parchment paper.

Wash potatoes. Cut them in half lengthwise. Place in large bowl. Toss with olive oil and spices until potatoes are evenly coated. Arrange on prepared baking sheet, cut sides down.

Place in hot oven. Roast for 10 minutes; remove pan from oven and shake the tray to loosen the potatoes. Return to the oven for an additional 10 to 15 minutes until nicely golden brown. Remove from oven, taste and adjust seasoning with salt and pepper as needed.

*Granulated garlic and garlic powder are both made from pure dehydrated garlic. The only difference is texture making the powder more intense. To substitute garlic powder for granulated garlic, use about half the amount.