

# ROASTED SPECIALTY POTATOES WITH HERBS

Here's a colorful new side of potatoes. It's as simple as tossing an assortment of specialty potatoes – red, purple, yellow – with fresh herbs, and roasting. Serve as an accompaniment to just about any entree or as a small plate with a drizzle of aioli or other flavored mayo.

<b>Ingredients</b>	<b>Amounts</b>
Small Red Bliss potatoes	4 pounds, 8 ounces
Small Purple Peruvian potatoes	4 pounds, 8 ounces
Small Yukon Gold potatoes	4 pounds, 8 ounces
Olive oil	¾ cup
Chopped parsley	1/3 cup
Chopped tarragon	1/3 cup
Chopped thyme	1/3 cup
Chopped rosemary	3 tablespoons
Salt	1 ½ tablespoons
Black pepper	1 tablespoon

## **Method**

1. Cut potatoes in half. Simmer until tender; drain and cool. In large sauté pan, heat oil over high heat. Add potatoes, herbs, salt and pepper; toss briefly to coat potatoes. Transfer to sheet pan; roast in 500°F oven about five minutes or until golden.

Yield: 24 servings

*Recipe created by Chef William Wesner, Blue Sea Grill*