Warm Medley Potato Salad

Grocery List

* 683g (approx. 2 ½ C) Medley Mini Potatoes – Red, White, Purple
* EVOO
* Sea Salt / Black Pepper
* ¼ C EVOO
* 2 Tbsp. Balsamic Vinegar
* 1 Tbsp. fresh Rosemary, finely chopped
* ½ Tsp. fresh Thyme
* ¼ Tsp. dried Basil
* ½ Tsp. dried Parsley
* ¼ Tsp. Black Pepper
* ¼ Tsp. Sea Salt
* ¼ C fresh Parsley
* ½ Red Onion, sliced & quartered



Prep Time: 10 Min

Cook Time: 35 – 40 Min

1. Preheat oven 400 F
2. Wash and pat dry mini potatoes. Halve any larger sized potatoes to ensure even cooking.
3. Put the potatoes in a shallow baking dish and give a generous drizzle of EVOO and also a generous pinch of sea salt and black pepper.
4. Bake for 35 – 40 Min. Start piercing the biggest potato with a fork after 30 Min, if the fork easily slides through, the potatoes are finished.
5. In a medium sized mixing bowl, combine ¼ C EVOO, vinegar, and all herbs and seasonings. Whisk together to combine.
6. Transfer hot potatoes to bowl with vinaigrette and toss to coat all potatoes. Stir in the onion and fresh parsley. Transfer to a serving bowl and serve warm.
7. Garnish with fresh Parsley or Rosemary on the stem.