

Herb Roasted Fingerling Potatoes

Ingredients

9 assorted fingerling potatoes
1 Tbsp. canola oil
1/2 tsp. salt
Ground black pepper to taste
1 tsp. thyme, freshly chopped
1-1/2 tsp. oregano, freshly chopped
1 tsp. chives freshly chopped

Serves 4



Directions

Preheat oven to 425. Wash potatoes in cool water, pat dry, slice into 1/2 inch slices and set aside. In a large mixing bowl add Canola Oil, salt, pepper, thyme, oregano and chives. Mix well and add fingerlings. Coat fingerlings well. Transfer fingerlings to a glass baking dish. Place in center of oven and bake uncovered for 20 minutes or until easily pierced with a fork. Serve immediately. Garnish with sprigs of fresh herbs and enjoy!

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