

Latin Roasted Fingerlings

Ingredients

Serves 4 - 6

1 bag assorted fingerling potatoes, washed and cut lengthwise
1 Tbsp olive oil
1 Tbsp chili powder
2 tsp minced garlic
3/4 tsp salt
1/2 tsp pepper
1 medium onion, cut into 1/2 inch wedges
1-1/2 cups halved cherry tomatoes
1/3 cup cilantro, chopped
1 Tbsp fresh lime juice
4 lime wedges (optional)



Directions

Preheat oven to 425. In a mixing bowl combine olive oil, chili powder, garlic, salt, and pepper. Add fingerling potatoes and onion; toss to coat evenly. Transfer fingerling potatoes and onions to a baking sheet and bake 25 minutes. Add tomatoes; bake for an additional 7 to 10 minutes or until fingerling potatoes are tender. Transfer fingerling potato mixture to a large bowl; add cilantro. Sprinkle with lime juice; toss lightly. Serve fingerling potatoes with lime wedges, if desired.

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