



Chimichurri Roast Potatoes



Ingredients:

2 lbs. fingerling or baby potatoes
1 shallot, minced
3-4 cloves garlic, minced
1/4 c. chives
1/4 c. cilantro
1/4 c. parsley
1/4 c. red wine vinegar
1 tbs. crushed red pepper
1/2 c. + 2 tbs. olive oil, divided
salt & pepper

Instructions:

1. Thoroughly wash potatoes & cut into bite-sized pieces.
2. Toss in a bowl with 2 tbs. olive oil, salt & pepper.
3. Evenly distribute potatoes on a parchment-lined, solid pan; slide pan into oven into rack position 2.
4. Set oven to "Gourmet Mode"; then choose Sides>Potatoes. Roast Potatoes, then Start.
5. As potatoes roast, mince shallots, garlic & herbs; combine in a small bowl with 1/2 c. olive oil & red wine (chimichurri).
6. Once potatoes finish roasting, transfer to medium bowl; toss with chimichurri.
7. Adjust seasoning to taste & serve.



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