

Prep Time 15 mins. Roast Time 25 mins.

Great
AMERICAN
Recipes

Roasted Potato Medley



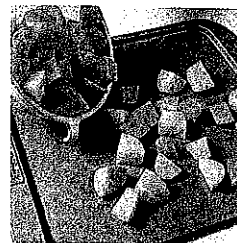
INGREDIENTS

SERVES 6

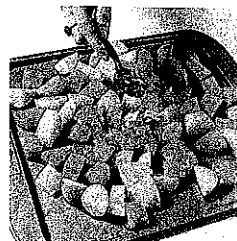
- 2 sweet potatoes
- 4 Yukon Gold potatoes
- 8 new potatoes
- ¼ cup plus 2 tbsp. olive oil
- 1 tsp. dried tarragon
- ⅛ tsp. salt
- ⅛ tsp. black pepper

EASY STEP-BY-STEP

- 1 Preheat oven to 425°F. Peel and cube the sweet potatoes and Yukon Gold potatoes. Scrub the new potatoes and cut into cubes.
- 2 Place the potatoes in a large saucepan. Add enough lightly salted water to cover the potatoes. Bring to a boil and cook the potatoes for 3 minutes. Drain thoroughly.
- 3 Spread the potatoes in a single layer on a large nonstick baking sheet.
- 4 Drizzle the potatoes with olive oil and sprinkle with tarragon, salt and pepper. Roast the potatoes until browned and crisp, about 25 minutes. Serve immediately.



STEP 3



STEP 4

Serving Suggestion

This dish is the perfect complement to roast chicken or pork. Serve with a Caesar salad to round out the meal.

Nutritional information

Per serving: calories 401, fat 14.4g (sat fat 2g), carbs 64.6g

GREAT IDEAS

- For extra flavor, cook 4 whole leeks in boiling water for 7–10 minutes until just tender. Drain and chop; add in Step 2.
- Instead of the tarragon, you can use 1 teaspoon each dried thyme and dried rosemary.

