

Crispy Roasted Fingerling Potatoes – (Cdn Living- Dec 2012)

3 lb yellow fleshed fingerling potatoes, scrubbed and cut lengthwise in half.

Fingerlings are knobbly little potatoes with personality! If unavailable substitute with mini yellow and red fleshed potatoes.

1/3 cup extra virgin olive oil

1/2 tsp garlic powder

1/2 tsp each salt and pepper

1/4 cup chopped fresh parsley

Parboil potatoes in a large saucepan of boiling salted water for 3-5 mins.

Drain well and allow to cool (May be prepared up to 2 days ahead and kept in refridgeer).

In a large bowl gently toss together potatoes, oil, garlic powder, salt, pepper. Arrange on baking sheet in a single layer and pop in oven to bake at 425 deg for 20 – 25 mins turning half way through to ensure crisp and golden.

Transfer to a large bowl and toss with parsley.