

Mustard Roasted Potatoes

Category: Vegetable

Servings: 2

Rating: 10

Source: Lucy Waverman from the Barefoot Contessa

Description:

The original recipe called for cooking the potatoes and onions together, but we found that before the potatoes were done, the onions were overdone.

May be served at room temperature as well.

Ingredients:

potato	1/2 lb, Yukon Gold
onion	1 large yellow
olive oil	2 tablespoons
whole grain mustard	1 1/2 tablespoons
Sea salt	to taste
pepper	to taste
parsley	1 tablespoon, coarsely chopped

Instructions:

Cut the potatoes into a size that you like for roasting and put them into a roasting pan. Cut the onions into large chunks and place them in a bowl.

Whisk together the olive oil, mustard, and salt and pepper and mix half into the potatoes and half into the onions. Bake the potatoes in a pre-heated 400° convection oven for about 15 minutes, turning once, and then add the onions and cook for another 15-20 minutes, or until the potatoes are browned and tender, stirring several times.

Serve sprinkled with minced parsley and additional sea salt if desired.