

Roasted Baby Potatoes with Fennel and Shallots

These perfectly tender crisp potatoes are deliciously complimented with fennel and shallots for a mild and savory flavor; Great for a beef or lamb side dish.

Ingredients

2 pounds baby gold potatoes, halved
2 pounds baby red potatoes, halved
1 cup thinly sliced fennel stalks with fronds, about 2 fennel stalks
¼ cup finely minced shallots, about 1-2 shallots
½ cup extra virgin olive oil
Sea salt and freshly ground black pepper

Preparation

Preheat oven to 400 degrees with rack in center. Toss potatoes in olive oil on a non-stick large baking pan. Generously sprinkle potatoes with sea salt and freshly ground black pepper and mix. Bake potatoes for 30 minutes, gently tossing as needed (once or twice) to prevent sticking.

Add fennel and shallots and toss. Continue to roast potatoes until tender and crisp, about 20 minutes longer, tossing as needed to prevent sticking. Remove from oven and serve immediately.

Serves 8-10