

Red & Blue Herbed Potatoes

One of the organic farmers offers a great selection of potatoes. The red and blue varieties are boldly colored throughout. This quick recipe is as simple as it is beautiful.

Preheat the oven to 400 degrees. If you have a convection oven use the Convection Roast setting.

Scrub and dry:

About 8-10 small to medium organic red and blue potatoes

Cut them into equal sized pieces. I cut mine in half long-ways and then in about 3/8 inch strips (again cutting along the long side).

Rinse the potatoes in cold water and dry thoroughly.

(I used a ziploc bag for the next two steps.)

Toss with:

1 1/2 teaspoons olive oil

Sprinkle and toss to coat with:

2 teaspoons almond flour

2 teaspoons grated pecorino romano cheese

1 1/2 teaspoons mixed dried herbs: thyme, sage, rosemary, oregano
salt and pepper

Place the potatoes in a cast iron frying pan and roast in the oven for about 20-25 minutes until fork tender.

Makes about 4 servings.