



S.P.A. Fingerling Potato Recipes

Harvest Potatoes

Prep Time: 10 minutes

Cook Time: 10 Minutes

Ingredients:

9 S.P.A. Fingerling Potatoes

2 Tablespoons canola oil

$\frac{1}{2}$ Teaspoon Salt

1 Pinch freshly ground Pepper

1 Teaspoon fresh chopped Thyme

1-1/2 Teaspoon fresh chopped Oregano

1 Teaspoon fresh chopped Chives

Instructions:

Wash potatoes in cool water and pat dry. Slice potatoes into $\frac{1}{2}$ " slices.

Heat oil in a sauté pan and carefully add potatoes.

Be sure that oil is hot before adding potatoes. Pan-fry the potatoes over medium-high heat. Season with salt and pepper. Stir the potatoes occasionally for 8-10 minutes or until tender and golden brown. Add the fresh herbs, lower heat to medium and cook for an additional 2 minutes before serving.

Specialty Potato Alliance

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