



S.P.A. Fingerling Potato Recipe

Honey-Dijon Roasted Fingerling Potatoes

Yield: 6 servings

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Ingredients:

18 S.P.A. Fingerling Potatoes

1 Teaspoon Olive Oil

$\frac{1}{4}$ Teaspoon Salt

1 Tablespoon fresh ground Black Pepper

2 Tablespoon Dijon mustard

1-1/2 Tablespoon honey

1 Tablespoon fresh chopped chives

Instructions:

Wash potatoes in cool water and pat dry. Cut potatoes into 1-1/2" pieces to ensure even cooking. The smaller potatoes will not need to be cut. Place potatoes in a single layer onto baking sheet. Coat potatoes with olive oil, salt and pepper. Place potatoes into a pre-heated 425 degree oven and cook until golden brown and tender, about 30 minutes. Stir potatoes once during cooking. Blend Dijon, honey and chives. Allow potatoes to cool a few minutes and then coat with mustard/honey mixture and serve.

Specialty Potato Alliance

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