

Roasted Mini Medley Potatoes

Ingredients

- 1.5 lb. Mini Medley Potatoes, cut in same size chunks
- 2 tbsp Unsalted Butter
- 1 medium Sweet Onion, chopped
- 1 tsp Sea Salt
- ½ tsp Ground Black Pepper
- 1 tsp minced Rosemary
- 1 tsp minced Thyme
- 3 Cloves Garlic Minced
- 1 tsp Basic, minced
- 1 tsp Smoked Paprika
- 1 cup Shredded Sharp Cheddar Cheese
- 2 ½ tbsp Chives (or sliced green onions)

Optional

Sour Cream

Bacon bits (store bought or homemade)

Directions

Clean, cut, and soak potatoes in cold water.

Chop and mince herbs and onion, then combine in a small bowl.

Melt butter in a small saucepan on low heat.

Preheat oven to 375°F, be sure to position rack in the center of oven.

Add all herbs and onion to butter in saucepan and heat for around 2-3 mins. You don't want to "cook" the mixture but just combine flavors of herbs, onion, and butter.

Drain and dry potatoes as best as possible, then place in a large bowl.

Add butter and herb mixture to potatoes and mix well, ensuring to coat all potatoes.

On a swallow sheet pan, spread potatoes out in a single layer.

Place sheet pan in preheated oven, on center rack.

Cook for 30-40 minutes or till potatoes are easily pierced with fork and golden brown.

Remove from oven and sprinkle the top of potatoes with shredded sharp cheddar cheese, chives.

Serve with Sour Cream on top or on the side and sprinkle with bacon bits if desired.

