

# Roasted Potato Salad

## Ingredients

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- 2 lbs. red new potatoes, washed & quartered
- 1/2 cup red bell pepper, diced
- 1/4 cup olive oil
- 1 1/2 tablespoons shallot, minced
- 1 teaspoon kosher salt
- 1 teaspoon fresh thyme leaves
- 1 teaspoon fresh rosemary leaves
- 1 teaspoon fresh ground black pepper
- 1 teaspoon paprika
- 1/2 teaspoon granulated garlic
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh parsley, chopped

## Method

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### STEP ONE:

Preheat oven to 400 degrees.

### STEP TWO:

Heat the olive oil in a cast-iron skillet and add the potatoes and salt. Toss to coat the potatoes well and place in the oven until they are slightly soft (approximately 20 minutes). Add the diced peppers, shallot, thyme, rosemary, black pepper, paprika, and garlic and toss well again to coat the potatoes evenly. Return the pan to the oven until the potatoes are soft when pierced with a sharp knife (approximately 10 to 15 minutes.)

### STEP THREE:

Remove the potatoes from the oven and transfer to a mixing bowl with a slotted spoon and toss well with the lemon juice and parsley. Adjust the salt and black pepper. (For a zestier salad, 1/2 teaspoon cayenne can be added.) Serve warm or at room temperature the same day. This salad does not save well.

Source: Ed Kasky of Engine Co. No. 28, Los Angeles (6 servings)

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