



Roasted New Potatoes with Leeks & Fresh Herbs

Prep: 25 minutes

Roast: 1 hour 20 minutes • Serves: 8

- 4 pounds new potatoes, each cut in half
- ¼ cup extra virgin olive oil
- 2 garlic cloves, chopped
- 2½ tablespoons chopped fresh parsley leaves
- 2 teaspoons chopped fresh tarragon leaves
- 2 teaspoons chopped fresh thyme leaves
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- ½ teaspoon crushed oregano
- Nonstick cooking spray
- 2 medium leeks, each cut lengthwise in half, then cut into ½-inch pieces

1. Preheat oven to 325°. In large bowl, toss potatoes and oil until well coated. Mix in garlic, parsley, tarragon, thyme, salt, pepper and oregano.

2. Spray rimmed baking pan with nonstick cooking spray. Place potatoes in single layer on prepared baking pan. Roast potatoes 20 minutes. Stir in leeks and roast 1 hour to 1 hour 10 minutes longer or until potatoes are tender and golden brown, stirring occasionally.

Approximate nutritional values per serving:

255 Calories, 7g Fat (25% of total calories), 1g Saturated Fat (4% of total calories), 0mg Cholesterol, 159mg Sodium, 44g Carbohydrates, 4g Fiber, 5g Protein

Dietary Exchanges:

3 Starch; 1 Protein; 1 Fat

Chef Tips

The oil, garlic, dried herbs and seasonings may be mixed a day in advance and refrigerated.

Make this dish gluten-free by using gluten-free nonstick cooking spray.