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LARISSA TABORYSKI

ROASTED POTATOES WITH TOMATOES AND CAPERS

Ingredients:

3 - lbs small golden potatoes,
steamed till just barely tender
about 15 minutes

Cooled and cut into ½" thick
slices

1 - 10oz container cherry
tomatoes, halved

2 - cloves garlic, crushed

½ - teaspoon dried oregano

1 - tablespoon salted capers,
rinsed well

3 - tablespoons olive oil

¼ - cup fresh basil leaves,
washed dried and finely minced

Preparation:

First steam the potatoes. Set them
aside to cool then cut them into ½"
thick slices.

Gently toss the potatoes with
2 tablespoons olive oil and salt
& pepper to taste. Spread the
potatoes onto a rimmed baking
sheet.

Combine the tomatoes with the
garlic, capers and oregano and a
little drizzle of oil and spread over
the potatoes.

Cook in the Convection Roast
mode at 400 degrees on the lower
rack for 30 minutes or until the
edges of the potatoes begin to
crisp.

Transfer to a serving platter and
top with the fresh basil.

4 - 6 Servings

CONVECTION ROAST & STEAM MODE



WRITE YOUR NOTES: