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LARISSA TABORSKI

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

STEAM MODE & CONVECTION ROAST



WRITE YOUR NOTES: