

This beautiful dish is packed with healthy goodness. The mini potatoes come out golden on the outside and smooth and creamy on the inside, almost melting in your mouth. The tiny roasted tomatoes provide a contrast to the mix with their bright, bold flavor.

Roasted Baby Potato & Tomato Medley

pareve | passover | gluten-free | do not freeze | yields 6 servings

Ingredients

2 lb/1 kg fingerling or baby potatoes, scrubbed and halved (about 2 dozen)

1 cup red grape tomatoes

1 cup yellow grape tomatoes

4 cloves garlic, minced (about 2 tsp)

2 tsp chopped fresh thyme

2 Tbsp olive oil

kosher salt

freshly ground black pepper

Method

1. Preheat oven to 425°F. Line a rimmed baking sheet with parchment paper.
2. In a large bowl, combine potatoes, tomatoes, garlic, and thyme. Drizzle with olive oil; sprinkle generously with salt and pepper. Stir gently to combine.
3. Spread vegetables in a single layer on prepared baking sheet. Roast, uncovered, for 45-50 minutes, or until potatoes are golden. They should be tender when pierced with a sharp knife. Serve hot.

Norene's Notes

- Fingerling potatoes remain relatively small even when full grown, so they're a great choice for roasting.
- Potatoes are very high in potassium, a good source of iron and copper, and so satisfying. They are also believed to help fight depression.
- If your potatoes are tinged with green, cut off and discard any green parts. The green layer under the skin is called solanin and is poisonous.
- Tomatoes are high in lycopene, which gives tomatoes their bright red color. When tomatoes are cooked, more of the lycopene becomes available — and we like that!