

Recipe for:

# ROASTED GARLIC AND HERB POTATO SALAD

## INGREDIENTS

- 4-5 medium sized potatoes
- ½ onion, thinly sliced
- 2 tablespoons + 2 teaspoons olive oil
- 3 tablespoons Dijon mustard
- 3 tablespoons vinegar
- 1/2 cup loosely packed herbs, stems removed (thyme, basil, chives, oregano, dill, etc.)
- Salt and Pepper to taste

## DIRECTIONS

1. Preheat oven to 400°F. Cut off top of garlic bulb and discard. Drizzle remaining cloves with 2 teaspoons olive oil and wrap in foil. Roast in the oven for 20-25 minutes. Remove from oven and squeeze 3-4 cloves out of paper into a small bowl and mash with a fork. Set aside. *Use remaining roasted garlic cloves to make a spread for bread, flavor stir fries, or add to dressing that call for garlic.*
2. Put potatoes in a medium saucepan and cover with water by about 3 inches. Bring to boil, reduce to medium heat and cook potatoes for about 20 minutes.
3. Drain liquid and let potatoes cool. Once cool enough to handle, cut potatoes into bite sized portions. Combine in a medium sized bowl with thinly sliced onions and 3 tablespoon vinegar. Put in the refrigerator for about an hour.
4. Finely chop herbs and add them to the small bowl of mashed garlic along with the remaining olive oil, Dijon mustard, and salt and pepper. Mix to combine.
5. Scoop dressing into potato and onions mixture and mix until evenly coated. Enjoy!

