

Mediterranean New Potato Bake

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You could either serve this dish as a side dish or as a main course with the addition of some roasted red peppers.

Ingredients:

1kg small new potatoes
2 handfuls or 1 cup of pitted black olives
1 handful or ½ cup of capers
1 tbsp. balsamic vinegar
6 tbsp. extra-virgin olive oil
Small bunch of rosemary
2 tsp. dried thyme
Salt and pepper

Directions:

1. Put the potatoes into a large pan of cold water. Bring them to the boil and then cook them for about 12 minutes. Once cooked, drain them and leave them to cool slightly.
2. Chop the rosemary and then mix the oil, balsamic, rosemary, thyme and salt and pepper together.
3. Line a baking tin with parchment paper and preheat the oven to 220C.
4. Put the potatoes, olives and capers into the tray and mix them together. Drizzle the oil and herb mixture over the potatoes and mix again, then put the dish into the oven and cook for 40 minutes or until golden.

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