

Roasted New Potato Salad with Chipotle Orange Vinaigrette

Carolyn T's
Cookbook

Servings: 8

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Notes: If potatoes are 1 inch in diameter or larger, cut them into fourths. The original recipe contained double the ingredients for vinaigrette, but you don't need all the dressing. You'll like it served on other vegetables if you want to make more.

Description: A hot, dressed potato side dish

1. Preheat oven to 400 F. In a large flat roasting pan toss potatoes, onions, red peppers and olive oil to coat. Season with salt and pepper. Roast for 35-40 minutes or until tender and brown.
2. Combine vinaigrette ingredients in a blender and puree. Toss vinaigrette with the warm potatoes and vegetables. Sprinkle cilantro over the top and serve warm or at room temperature. Allowing it to sit for 25-35 minutes before serving allows vinaigrette to soak into the vegetables.

4 pounds red potatoes, tiny size, cut in halves

2 medium red onions, sliced, 1/2 inch strips

1 large red bell pepper, strips 2" x 1/4 inch

2 tablespoons olive oil

2 tablespoons cilantro, chopped

VINAIGRETTE:

1/2 teaspoon orange zest

1/2 cup fresh orange juice

2 tablespoons white wine vinegar

1 1/2 teaspoons chipotle chile canned in adobo, minced, canned

3/4 teaspoon salt

1 teaspoon garlic, minced

1/2 teaspoon brown sugar

1/2 cup extra virgin olive oil

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 358 Calories; 17g Fat (42.2% calories from fat); 6g Protein; 48g Carbohydrate; 5g Dietary Fiber; trace Cholesterol; 219mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.