



NEW POTATOES WITH PARMESAN, BLACK PEPPER AND GRIBICHE DRESSING

PREP TIME: 10 minutes SERVINGS: 4

INGREDIENTS

- 1 pound new or other small waxy potatoes, halved if large
- 2 tablespoons olive oil
- 1 ounce finely grated Parmesan (about 1 cup), divided
- Salt, freshly ground pepper
- 6 mini-baby dill pickles, chopped
- 1/3 cup olive oil
- 2 tablespoons white wine vinegar
- 1 tablespoon chopped drained capers
- 1 tablespoon whole grain mustard
- 3 hard-boiled eggs, coarsely chopped
- 2 tablespoons chopped herbs (such as tarragon or parsley)

NUTRITION INFORMATION

180 calories, 9 g fat, 2.5 g saturated fat, 10 mg cholesterol, 20 g carbohydrates, 1 g dietary fiber, 0 g total sugars, 4 g protein and 100 mg sodium.

INSTRUCTIONS

1. Preheat oven to 425 degrees.
2. Drizzle potatoes with oil on a large rimmed baking sheet and toss to coat; season with salt and pepper.
3. Roast, tossing once, until golden brown and tender, 20-25 minutes.
4. Remove potatoes from oven and scatter half of Parmesan over top. Roast until cheese is melted, about 1 minute.
5. Remove from oven and toss to evenly coat potatoes.
6. Transfer potatoes to platter and top with remaining Parmesan; season with pepper.
7. For dressing, whisk pickles, oil, vinegar, capers and mustard in a small bowl to emulsify.
8. Season with salt and pepper.
9. Gently mix eggs and herbs into dressing.
10. Taste and adjust seasoning as needed.
11. Spoon dressing over top of potatoes.

Dressing can be made 2 days ahead. Cover and chill. Bring to room temperature before using.

Source: Chris Morocco, BonAppetit.com