

Roast Herbed Potato with Balsamic Vinegar

Ingredients:

97159	8 lbs	Baby Yukon Golds, cut in half
98151	2 bulbs	Garlic
99321	1/2 bu	Fresh Rosemary
99680	1/2 bu	Fresh Thyme
30200	1C	Olive Oil
45200	1/2 C	Balsamic Glaze

Method:

- * Clean potatoes, add 1/2 olive oil and season with kosher salt and pepper and roast 25-30 minutes, or until cooked
- * Cut the top of the garlic bulb, drizzle with olive oil, salt and pepper. Roast 23 minutes. Remove potatoes and allow to cool, remove garlic bulbs and allow to cool.
- * Squeeze garlic cloves from the bulbs, add to potatoes. Toss with fresh herbs, balsamic glaze and remaining olive oil. Season with salt and pepper if necessary.