




Potluck Club

Issue no. 2 SUMMER STARGAZING

SHOPPING LIST

- Mixed small potatoes
(red, white, blue and/
or fingerling)
- Fresh chives
-  Extra Virgin Olive Oil
- Kosher salt
- Black pepper

NOTES:

SIDE DISH 2

Tri-Color Dry-Roasted Potatoes

Serves 8

3 pounds mixed small potatoes (red, white, blue and/or fingerling)

1/3 cup 365 Everyday Value™ Extra Virgin Olive Oil

Kosher salt and freshly ground black pepper, to taste

Fresh chives, minced

Preheat oven to 350°F.

Place whole potatoes in an ovenproof pan and roast for 1 to 1¼ hours. Remove and slice each potato in half. Toss with olive oil, salt and pepper. Garnish with minced fresh chives and serve warm or at room temperature.

Bring Back
the Potluck