



V's Herbaceous Roasted potatoes

Ingredients

Potatoes

- 6 medium red potatoes, chopped into cubes
- About 1 c chopped fresh herbs (can be any mix including basil, lavender, parsley, rosemary, mint... whatever you've got!)
- 4 large cloves garlic, minced
- Drizzle Olive Oil to lightly coat
- About 2 tsp fennel salt

Sauce:

- 1/2 c chopped herbs
- 1/2 c sour cream
- 1/2 c grated parmesan
- Drizzle olive oil
- 2 green onion stalks, chopped
- Dash paprika
- 3 minced garlic cloves
- Fennel salt to taste
- Pepper to taste

Directions

- Potatoes: Preheat Oven to 400 ° F Heat oil in cast iron pan. Add garlic and cook on low until lightly browned. In a separate bowl, drizzle potatoes with olive oil and salt to taste. Add potatoes to garlic and stir. Stir in herbs and lightly brown potatoes. Place cast iron pan into oven and roast potatoes until crispy on the outside and cooked on the inside.
- Sauce: Place drizzle olive oil in saucepan and heat. Add garlic and cook on low heat until lightly browned. Stir in sour cream, parmesan cheese, herbs, spices, salt and pepper. Stir until melted and all ingredients are combined.

HOUSE OF VALENTINA