

Roasted Rosemary Fingerling Potatoes

Chef Tom

Serves 28

1/4 cup chopped fresh rosemary
1/2 cup butter
1/3 cup extra virgin olive oil
1 tbsp kosher salt
1 1/2 tsp black pepper
12 ea shallots, thinly sliced
6 lbs fingerling potatoes, halved lengthwise
2 tbsp minced fresh chives

Preheat the oven to 425°

Combine the first 6 ingredients in a large bowl, tossing to coat.

Arrange potato mixture on a foil-lined jelly-roll pan.

Bake at 425° for 27 minutes or until potatoes are tender, turning after 15 minutes.

Sprinkle evenly with chives and serve hot.