

Foodnity Recipes

Herbed Roasted Potato Salad

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs baby potatoes, halved
- [ ] 2 tbsp olive oil
- [ ] 1 tsp sea salt
- [ ] 1/2 tsp freshly ground black pepper
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 2 tbsp fresh dill, chopped
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp Dijon mustard

Instructions

1. Preheat the oven to 425°F (220°C). Line a baking sheet with parchment.
2. Toss the potato halves with olive oil, minced garlic, salt, and pepper. Spread them cut-side down on the sheet.
3. Roast for 25-30 minutes, turning once, until the edges are golden and the insides are tender.
4. While potatoes roast, whisk together lemon juice, Dijon mustard, a pinch of salt, and a drizzle of olive oil to make the dressing.
5. Remove potatoes, let them cool slightly, then gently fold in the fresh parsley, dill, and the prepared dressing.
6. Taste and adjust seasoning if needed; serve warm or at room temperature.

Nutrition per serving

210 kcal	5 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, drizzle a touch of truffle oil just before serving.
- For extra crunch, sprinkle toasted pine nuts on top.
- The salad shines when the potatoes are slightly warm; they absorb the dressing better.