



# Napa Roasted Potato Salad with Red Pepper Balsamic Vinaigrette



**YIELD: 8 servings**

INGREDIENTS	MEASUREMENTS
<b>Potatoes</b>	
New potatoes, cut into wedges	2 lbs
Olive oil	2 Tbsp
Salt	1 tsp
Pepper	2 tsp
<b>Vinaigrette</b>	
Olive oil	½ cup
Balsamic vinegar	¼ cup
SupHerb Farms Fresh Frozen Roasted Red Pepper Spread Paste	2 Tbsp
Capers, drained	2 Tbsp
Dijon mustard	2 Tbsp
Sugar	1 tsp

## POTATO PREPARATION

1. Preheat oven to 350°.
2. Toss potatoes in olive oil and season with salt and pepper.
3. Bake potatoes on a baking sheet for 30 to 40 minutes, until they are soft on the inside and crunchy on the outside. Stir the potatoes 15 to 20 minutes into baking time.
4. Remove potatoes from the oven and add them to the vinaigrette and let marry for 30 minutes.

## PREPARATION

1. Add all the vinaigrette ingredients to a large bowl.
2. Mix very well, until the vinaigrette is emulsified.
3. Set aside.

## TO SERVE

Serve immediately as a side dish.