

Roasted Fingerling Potatoes with Roasted Garlic Mayonnaise

Recipe By Zehava Krohn



Cooking and Prep:  45
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Vegetarian,
Pescetarian

Source: Whisk by Ami

Magazine

These are ideal roast potatoes - crispy skins, a creamy texture inside, and paired with a sweet and tangy roasted garlic dip.

Ingredients (12)

Roasted Potatoes

- 2 and 1/2 pounds fingerling potatoes
- 1/2 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon pepper

- 1 teaspoon parsley
- 3-5 tablespoons **Gefen Olive Oil**

Garlic Mayonnaise

- 1/2 cup **Gefen Mayonnaise**
 - 1 head garlic
 - Gefen Olive Oil**, for drizzling
 - salt, to taste
 - pepper, to taste
 - 1/2 teaspoon **Kedem White Wine Vinegar** (*optional*)
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Start Cooking

For the Potatoes

1. Preheat oven to 400 degrees Fahrenheit.
2. Wash potatoes and pat dry. Place in baking pan.
3. Add spices and drizzle with olive oil. Toss so potatoes are fully coated with oil and spices.
4. Roast for 45-50 minutes or until a knife slides easily into one of the largest potatoes.

Note:

The quantity of salt and pepper I specified is a personal preference. You may want to add a bit more—don't be afraid. Potatoes and salt were made for each other.

For the Roasted Garlic Mayonnaise

Yields 1/2 cup.

1. Preheat oven to 400 degrees Fahrenheit.
2. Cut the top off the head of garlic to expose individual cloves. Place garlic in an aluminum foil. Drizzle with olive oil and sprinkle with salt and pepper.
3. Bake for 40-45 minutes until garlic is soft and light brown. Let cool.
4. Place mayonnaise in a small bowl. Squeeze the roasted garlic over it. Add vinegar and mix

until combined.

Tip:

Make sure to use a double foil or place the foil with garlic and olive oil in a pan to avoid drips and spills.