

Potato Duo with Herbs and Garlic

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 10 m

Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

Simple and delicious. These potatoes are crispy on the outside, buttery on the inside, and seasoned to perfection with fresh herbs. Feel free to use just one type of potato. You can also mix and match the herbs to your liking. I found this combo especially flavorful but not overwhelming.

Ingredients (11)

Main ingredients

- 1 pound (1/2 kilogram) potatoes, scrubbed and cut into chunks or spears
- 1 pound (1/2 kilogram) sweet potatoes, scrubbed and cut into chunks or spears
- 2 tablespoons **Gefen Olive Oil**
- Haddar Kosher Salt**, to taste
- freshly ground **Gefen Pepper**, to taste

- 4 cloves garlic, minced
 - 1 and 1/2 tablespoons fresh thyme
 - 1 and 1/2 tablespoons fresh oregano
 - 1 and 1/2 tablespoons fresh parsley (leaves only)
 - 1 tablespoon cilantro (leaves only)
 - 2 tablespoons butter, or more, to taste
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Start Cooking

Prepare the Potatoes

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. In a small bowl, mix olive oil, seasoning, garlic, and all herbs. Place cut potatoes into a large bowl. Pour oil mixture over it and mix well.
3. Place onto a Gefen Easy Baking Parchment-lined baking pan in a single layer. Dot with small pieces of butter.
4. Bake for a total of one hour, removing the pan from the oven every 15 minutes to flip over the potatoes.
5. Remove from oven and cover baking pan with foil. This allows potatoes to steam and they get buttery soft.

Tip:

For a real treat, when potatoes are finished baking, sprinkle with Parmesan cheese before covering.

Variation:

For pareve version, drizzle with more olive oil or melted coconut oil, instead of butter.

Credits

Styling and Photography by Chavi Feldman