



Roasted Potatoes with Chermoula

Yield: 15 each side dishes

Ingredients:

Chermoula Sauce

- 2 cups Italian parsley, tender leaves and stems trimmed
- 2 cups Cilantro, tender leaves and stems trimmed
- 4 cloves Garlic, smashed
- 2 tsp Coriander, ground
- 2 tsp Red pepper flake
- 1 tsp Ginger, ground
- 2 Tbsp Kosher salt
- ½ cup Lemon juice
- 1 ½ cups Extra virgin olive oil

Potatoes

- 10 lbs bag [Reser's® Diced Potatoes](#) (71117.14430)
- 1 ¼ cups Avocado oil
- ¼ cup Kosher salt
- 2 Tbsp Black pepper, freshly ground

For Garnish

- Fried garlic

Directions:

1. Preheat oven to 425°F.
2. In a large bowl, toss the Reser's Diced Potatoes with the oil, then season with salt and pepper.
3. Place onto a full sheet pan coated with pan spray, with the potatoes in an even layer.
4. Roast the potatoes until golden brown, 25-30 minutes, stirring every 10 minutes.
5. Remove the potatoes from the oven and keep warm.
6. For the Chermoula Sauce, process the herbs, garlic, lemon juice, and salt in a food processor until roughly chopped.

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7. Place into the herb mixture into a bowl, and whisk in the oil and remaining spices. Check for seasoning.
8. Per order, place 10 oz of roasted potatoes on a small plate and drizzle 1 1/2 oz chermoula sauce around the potatoes and top the potatoes with fried garlic.
9. Serve immediately.