



Ancho Chile Roasted Potatoes

Yield: 20 each side dishes

Ingredients:

Ancho Chile Spice Blend

- 1 cup Kosher salt
- ½ cup Ancho chili powder
- 3 Tbsp Granulated garlic
- 3 Tbsp Demerara sugar
- 2 Tbsp Black pepper, 28 mesh
- 2 Tbsp Cumin seeds, whole
- 2 Tbsp Smoked paprika

Potatoes

- 10 lbs bag [Reser's® Mega Diced Redskin Potatoes](#) (71117.14479)
- 1 ¼ cups Avocado oil
- ½ cup Ancho chile spice blend
- 1 ½ cups Shallots, sliced
- 1 ¼ cups Queso Fresco cheese, crumbled
- 1 bunch Cilantro, rinsed and dried off

Directions:

1. Preheat oven to 425°F.
2. Combine all ingredients for Ancho Chile Spice Blend in a bowl and mix well.
3. In a large bowl, toss the Reser's Mega Diced Red Skin Potatoes with the oil, then Ancho Chile Spice Blend and shallots.
4. Place onto a full sheet pan coated with pan spray, with the potatoes in an even layer.
5. Roast in the oven for 20-25 minutes, stirring halfway through, until the potatoes and shallots are golden brown.
6. Per order, place 8 oz of roasted potatoes on a small plate and top with 2 Tbsp crumbled Queso Fresco, and garnish with 10 cilantro leaves.
7. Serve immediately.