

Red Skin Brunch Potatoes

Yield: 12 each 10 oz potato sides

Ingredients:

- 10 lbs Reser's® Red Skin Wedge Potatoes (71117.14571)
- 1 cup Avocado oil
- Seasoning salt, as needed
- 1 Tbsp Thyme leaves, finely chopped
- 16 oz Rosemary browned butter
- Italian parsley leaves, chopped, to garnish

Directions:

1. Preheat oven to 400°F.
2. Toss Reser's Red Skin Wedge Potatoes with avocado oil, seasoning salt, and thyme leaves and place onto prepared sheet pans with potatoes spread out as much as possible.
3. Roast the potatoes until they are browned all over 15-20 minutes, flipping potatoes halfway through the cooking process.
4. Remove from oven and keep warm.
5. Place 10 oz serving back in the oven on a sheet pan for 2-3 minutes to warm for service.
6. Place into a warmed bowl, and drizzle with 1 oz rosemary browned butter and chopped Italian parsley.

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