

Dan Ralston's Kitchen

2 Tbsps extra virgin olive oil (EVOO)

EVOO cooking spray

1 1/2 pounds 1-inch-diameter fingerling potatoes, halved lengthwise

2 green onions, thinly sliced

1/4 cup fresh Italian parsley leaves

2 tablespoons fresh tarragon leaves

1 1/2 tablespoons white balsamic vinegar.

1 tablespoon coarse-grained Dijon mustard

2 hard-boiled eggs, peeled and chopped

I think I found this recipe in Bon Appetit a few years ago and modified it a little and served it with grilled lobsters. Preheat to 400°F. Place potatoes and 2 Tbsp EVOO in large bowl. Sprinkle with salt and pepper; toss. Arrange potatoes, cut side down, on baking sheet sprayed with EVOO cooking spray. Roast until potatoes are brown on cut side, about 20 minutes. Using tongs, turn potatoes over. Roast until crisp, deep golden, and tender, about 10 or 12 minutes longer. Season to taste with salt and pepper.

Stir green onions, parsley, tarragon, vinegar, mustard, and 2 teaspoons oil in small bowl. Season with salt and pepper.

Transfer potatoes to dish. Spoon chopped eggs and herb salad over.

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