

Shriveled Baby Potatoes with Romesco Sauce

Ingredients:

2/3 cup whole blanched almonds
1 jar roasted red peppers, drained
1/8 tsp. smoked hot paprika
¼ cup loosely packed fresh mint leaves
1 tsp. sherry or red wine vinegar
1 small clove garlic
Kosher salt
1 ½ tbl. extra virgin olive oil
1 pound of red and yellow baby potatoes or fingerling potatoes

Directions:

Preheat oven to 325°. Toast almonds in a single layer on a rimmed baking sheet until lightly golden and fragrant, 7 – 8 minutes. Transfer to a plate to cool.

In a food processor, pulse almonds, roasted red peppers, smoked paprika, mint, vinegar, garlic and ¾ tsp. salt to a coarse paste, about 1 minute. With machine running, add 1 tbl. oil in a slow, steady stream through the feed tube until smooth. Transfer to a bowl.

Place potatoes on a rimmed baking sheet and toss with the remaining 1 ½ tsp. oil and ¼ tsp. salt. Roast in oven (without moving potatoes on the pan) until skins are slightly crisp and potatoes are tender, about 1 ½ hours. Serve potatoes warm or at room temperature with the sauce on the side.

~ Credit: Martha Stewart Living