



Roasted Potato Medley

Courtesy of WEBB Cooks

Makes: 6 servings

Ingredients

12-oz red, potatoes peeled, cut into $\frac{3}{4}$ in cubes

12-oz sweet potato, peeled, cut into $\frac{3}{4}$ in cubes

12-oz Yukon Gold potatoes peeled, cut into $\frac{3}{4}$ in cubes

$\frac{1}{2}$ c olive oil

$\frac{1}{2}$ c balsamic vinegar

1 Tbsp coarse kosher salt

8 tsp minced fresh thyme

8 cloves garlic

$\frac{1}{2}$ c low sodium chicken broth

Preparation

Preheat oven to 375 degrees F (190 degrees C).

In a mixing bowl, combine potatoes, olive oil, vinegar, thyme, garlic and chicken broth. Toss well to coat. Place into casserole dish and roast uncovered for 40 min, or until potatoes are tender.

Nutrition Per serving:

245 calories; 10.2g fat, 36 g carbs; 3.3g protein; 370 mg sodium