

# Roasted Potato Salad with Fresh Herbs



Be warned – this recipe contains the language from the Thugs, so if curse words offend it's best you move on.



## **Roasted Potato Salad with Fresh Herbs**

Level up your next potluck with this spun salad. The fresh herbs will make you forget all about the nasty mayo-covered crap you are used to choking down at picnics.

### Ingredients

- 1 pound small white or yellow potatoes, unpeeled
- 1 tablespoon olive oil
- $\frac{1}{2}$  teaspoon smoked paprika (optional)\*
- $\frac{1}{4}$  teaspoon salt
- Fresh Herb Sauce
- $\frac{1}{2}$  cup diced fresh parsley
- $\frac{1}{2}$  cup sliced green onion

1 clove garlic, minced  
2 tablespoons olive oil  
2 tablespoons red wine vinegar  
1 tablespoon water  
1 teaspoon lemon juice

#### Method

1. Crank your oven to 400°F.
2. Slice the potatoes in half lengthwise. If for some reason your little potatoes are not bite-size, then cut those fuckers into quarters instead and throw them into a bowl. Toss the potatoes with the olive oil, paprika, and salt until they all looked covered. Pour them onto a rimmed baking sheet in a single layer and roast the hell outta them for 25 minutes, flipping them halfway through.
3. While the potatoes are roasting, make that herb sauce. You can throw all the ingredients into a food processor and let it rip until everything is minced and mixed together, or you could just mince and mix by hand if you don't want to create another dirty dish.
4. When the potatoes are tender, let them cool for about 10 minutes. Pour them into a large bowl and cover them with the herb sauce, making sure every spud gets some love. Taste and add some salt and pepper until it's however the fuck you like it. Stick it in the fridge for at least 1 hour so that the potatoes can absorb all that flavor and the garlic can mellow the fuck out. Serve cold or at room temperature.

#### Notes

\*optional but dope

Source: Thug Kitchen (4 servings)