



Salt & Vinegar Roasted Potatoes

Ingredients

- 2 tablespoons olive oil
- 2 tablespoons apple cider or white wine vinegar, plus more to taste
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 2 pounds gold potatoes, scrubbed and cut into 1-inch chunks
- extra salt for serving
- minced fresh chives or parsley, for serving (optional)

Instructions

- Heat the oven to 425. In a small bowl, combine the oil, 1 tablespoon of the vinegar, salt and pepper. Place the potatoes on a sheet pan, pour this mixture over them, and toss well.
- Roast until tender when pierced with a fork, 35-40 minutes depending on your oven. Toss the potatoes 2-3 times during the roasting process.
- Add the remaining 1 tablespoon vinegar to the cooked potatoes and toss together. Season to taste, and add more vinegar if needed. Sprinkle generously with additional salt if needed as well as optional fresh chives or parsley. Serve immediately.