



Makes: 2 servings

Prep Time: 14 minutes Cook Time: 40 minutes

Total Time: 55 minutes

Crispy Potatoes with Pesto

Ingredients

- 2 pounds Yukon gold potatoes, peeled and halved
- Extra-virgin olive oil
- Kosher salt
- Flaky salt and freshly ground pepper
- Pesto (homemade or store-bought)

Instructions

Heat the oven to 425°F. Place the potatoes in a steamer basket with a couple inches of water at the bottom of the pan. Cover with its lid and steam over high heat until they are slightly tender when pierced with a sharp knife, 12 to 15 minutes.

Drain any remaining water from the pan, then transfer the hot potatoes back to the pan without the steamer basket. Vigorously swirl the pan to bang the potatoes up. When they look scuffed (look at my photo in the blog post), transfer them to a baking pan. Generously drizzle them with oil, season with a pinch of salt, and toss to coat.

Roast the potatoes for 35 to 45 minutes, until golden, crispy, and puffed. After the 25-minute mark, turn the pieces as needed every 5 or so minutes for even browning.

Transfer the potatoes to a plate. Season with flaky salt and pepper. Spoon the pesto on top, or spread pesto on platter with potatoes on top.