



# Roasted Potatoes with Goat Cheese & Red Pepper Sauce

Makes: 6 servings

Prep Time: 15 minutes Cook Time: 45 minutes

Total Time: 1 hour

## Ingredients

### Red Pepper Sauce:

- 3 red bell peppers, halved
- 1 red fresno pepper
- 1 red onion, peeled & quartered
- 2 garlic cloves, roughly chopped
- 2 tbsp olive oil
- 2 tbsp red wine vinegar
- 1 tbsp honey
- 1 tsp smoked paprika
- 1/2 cup fresh oregano leaves
- kosher salt

### Roasted Potatoes:

- 1 & 1/2 pounds baby red potatoes, halved lengthwise
- 2 tsp smoked paprika
- 1 tsp granulated garlic
- 1 tsp ground coriander
- olive oil
- kosher salt
- 4 ounces goat cheese, crumbled
- 2 tbsp chopped fresh chives
- 1 tbsp fresh oregano leaves
- flaky sea salt

## Instructions

### Red Pepper Sauce:

Preheat the oven to 425°F.

Place the halved red peppers, fresno pepper, and quartered red onion on a sheet pan. Drizzle with olive oil to coat. Roast (with the peppers faced cut-side down) for 45 minutes, or until slightly charred and tender. Allow the peppers to cool slightly.

Peel off the skins and discard the cores. Cut the root off the red onion. Transfer the peppers and red onion to a food processor. Process until smooth.

Add the garlic, olive oil, red wine vinegar, honey, smoked paprika, and oregano leaves. Process again until smooth. Season with salt to taste.

### Roasted Potatoes:

While the peppers roast for the sauce, add the halved potatoes, smoked paprika, granulated garlic, ground coriander, a good pinch of salt, and a generous drizzle of olive oil to a bowl. Toss well to coat.

Line a sheet pan with a piece of parchment paper. Arrange the potatoes, cut-side down, in an even layer on the pan. Roast for 40 minutes, or until crisp and tender.

Serve the potatoes on a platter with the goat cheese and generous spoonfuls of the red pepper sauce over top (serve any extra sauce on the side). Garnish with the chives, oregano, and a sprinkle of flaky sea salt.

*Recipe by The Original Dish*