



## Pan-Roasted Fingerling Potatoes with Fresh Herbs

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prep time:  
10 minutes

cook time:  
15 minutes

makes 12 servings

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### grocery list

fingerling potatoes or other  
baby potatoes  
fresh rosemary  
fresh flat-leaf parsley  
**La Baleine Sea Salt**  
**Morton & Bassett Whole**  
**White Peppercorns**  
ShopRite imported extra virgin  
olive oil

Recipe by ShopRite's Culinary Workshop™ Instructor  
Chef Peter Day

## pan-roasted fingerling potatoes with fresh herbs

25 to 30 baby fingerling potatoes or other baby potatoes  
1/2 cup ShopRite imported extra virgin olive oil

2 tbsp. chopped fresh rosemary  
2 tbsp. chopped fresh flat-leaf parsley

**La Baleine Sea Salt**

**Morton & Bassett Whole White Peppercorns**

1. Rinse potatoes, lightly scrubbing with vegetable brush. Place potatoes in large saucepan; cover with cold water.
2. Place pan over medium-high heat; bring to boiling. Immediately reduce heat to low. Simmer, not allowing the starch to come out of the potato. When crisp-tender, drain potatoes.
3. Heat large skillet over medium heat, adding olive oil to cover bottom of pan. When oil is hot, carefully toss drained potatoes, a few at a time, into skillet. Stir and sear potatoes until brown; place in serving bowl.
4. Repeat until all potatoes are browned. Toss with chopped rosemary and parsley. Season to taste with sea salt and freshly ground white pepper.

Per Serving: 132 calories, 10g carbohydrate, 1g protein, 9g fat, 1g saturated fat, 1g fiber, 0mg cholesterol, 4mg sodium

## cook's journal

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## kitchen tools

vegetable brush

cutting board

chef's knife

liquid measuring cup

large saucepan

large skillet

heatproof spatula

bowl

## recipe note

Fingerling potatoes are actually thumb-sized, baby long white potatoes, which are similar in shape to russets. Long whites are sometimes called *white rose* or *California long whites*.

## a good idea

Store potatoes in a cool, dark, well-ventilated place for up to 2 weeks. Storage temperatures that are too warm cause shriveling or sprouting.

