



Roasted Potato Vegetable Salad

Ingredients

2 lbs baby red potatoes, halved

1 ear of corn on the cob, leave husk on

1 red bell pepper, diced

1 orange bell pepper, diced

1 green bell pepper, diced

1/2 teaspoon cumin

1/4 teaspoon ancho chili pepper powder

1 tablespoon coarse salt

1 teaspoon pepper

1 tablespoon fresh dill, minced + extra roughly chopped to garnish

4 twigs - thyme, remove leaves from twigs, chop finely

1 twig - rosemary, remove leaves from twig, chop finely

1 vidalia onion, chopped

Green onion, thinly sliced to garnish

3 tablespoons grapeseed oil

Preparation

- Preheat the oven to 400°F.
- On a roasting pan, toss the potatoes, bell peppers, cumin, ancho chili pepper, vidalia onion, salt, pepper, minced dill, chopped rosemary and thyme, and grapeseed oil until coated. Spread the vegetables out into a single layer, leaving an empty space for the corn on the cob. Place the corn on the cob, husk still on, in the empty space.
- Put the pan in the oven - on the middle rack - and bake for 30 minutes. Remove the corn on the cob and set aside. Place the pan back in the oven and cook for another 30 minutes, or until the potatoes are tender.
- While vegetables continue to cook, remove the husk from the corn and slice off the kernels.
- When the potatoes are tender enough to be pierced with a fork, remove the pan from the oven. Stir in the corn kernels and add the remaining fresh dill and green onion to garnish.