



Tri-Coloured Roasted Potato Salad

Try this recipe, courtesy of the Potato Innovation Network, using three new and different varieties of potatoes such as Adirondack Blue, Mountain Rose, Annabelle, Majesty Purple, Rochdale Gold-Dorée and Adirondack Red.

- 1.1 kg (2.5 lb) potatoes, halved or quartered
- 1 medium onion, cut into wedges
- 50 mL (1/4 cup) canola oil, divided
- 25 mL (2 tbsp) snipped fresh rosemary
- 2 cloves garlic, peeled
- 2 mL (1/2 tsp) kosher or sea salt
- 2 mL (1/2 tsp) coarsely ground black pepper
- 25 mL (2 tbsp) balsamic vinegar
- 1 medium red pepper, cut into chunks
- 25 mL (2 tbsp) pine nuts, toasted (optional)

Preheat oven to 230 C (450 F). In a large bowl, combine 25 mL (2 tbsp) canola oil, potatoes, onion wedges, rosemary, garlic, salt and pepper. Toss mixture to coat well and arrange it in a single layer on a greased cookie sheet. Roast 25 to 30 minutes or until potatoes are tender and lightly browned, stirring mixture twice. Transfer mixture to a large bowl and set aside. Whisk together balsamic vinegar and the remaining 25 mL (2 tbsp) of canola oil. Pour over roasted potato mixture. Add red pepper and toss gently to coat. Sprinkle with pine nuts. Serve warm or at room temperature. Serves 6.