



Warm Honey Mustard Roasted Potato Salad

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 2 lbs baby potatoes (Yukon gold, red, purple, or a mix)
- 2 tablespoons butter, melted
- 3 tablespoons O&V [Garlic EVOO](#) *
- 4-6 garlic cloves, minced
- 1 tablespoon O&V [Sicilian Dipper spice](#) *
- ½ red onion, sliced
- 1 ½ teaspoon fresh thyme

Dressing

- 1 ½ tablespoons O&V [Garlic Mustard](#) *
- 2 tablespoons O&V [Honey Mustard](#) *
- 1 teaspoon honey
- 2 tablespoons O&V [Apple Cider Vinegar](#) *
- 2 tablespoons O&V [Unflavored EVOO](#) *
- Salt & Pepper to taste

Preparation

Preheat the oven to 350 F. Line a large baking sheet with parchment paper.

Halve or cut the potatoes into equal sizes. In a large bowl, melt the butter with the Garlic EVOO in the microwave. Remove from the microwave and add in the minced garlic,

Sicilian Dipper spice, salt and pepper to taste. Add the potatoes and toss to coat the potatoes well. Spread on the parchment lined baking sheet and place in the oven. Roast potatoes for 20-30 minutes flipping them once halfway through until tender on the inside and browned.

Make the dressing by combining the dressing ingredients (garlic mustard, honey mustard, honey/maple syrup, apple cider vinegar, unflavored oil, salt and pepper) in a jar or dressing maker. Season to taste.

Slice the red onions and soak in a bowl of cold water for 10-15 minutes to reduce the bite of the onion. Remove, drain, and pat dry with paper towels.

Remove the potatoes from the oven and transfer to a bowl. Add the thyme, the onions and pour the dressing over. Toss well and serve warm

Serves 8

Active time 15 minutes Total Time: 55 minutes

Notes

* The [Garlic EVOO](#) adds another layer of garlicky flavor, you can use a good quality [Unflavored Oil](#) and add a little more garlic. The [Sicilian Dipper](#) spice adds wonderful flavor with its combination of thyme, oregano, garlic, bell pepper and more. You can choose to substitute with your favorite Italian spice mix, although it will change the flavor of the finished dish.

* I love the combination of the [Garlic Mustard](#), [Honey Mustard](#), **Apple Cider Vinegar**, and [Unflavored EVOO](#). You can use your favorite ingredients, but know that the intensity of the combination of mustards is important to the end product.

All highlighted products are available at [Oil & Vinegar stores](#).

Categories: Sides, Gluten Free, Dairy Free, Warm Potato Salad, Roasted Potato Side, Garlic Mustard, Dijon Mustard, Honey Mustard, Apple Cider Vinegar, Garlic EVOO, Sicilian Dipper, Unflavored EVOO, Holiday Side, Easy Entertaining,