



Mustard Roasted Potatoes

From dulcetcuisine.com

- 1 $\frac{1}{2}$ lbs red new potatoes, cut into small chunks
- 1/3 c Dulcet Moroccan Mustard
- 3 T olive oil

1. In a large bowl, whisk together the mustard and olive oil.
2. Add the potatoes and toss to coat.
3. Place the potatoes on a large rimmed baking sheet, spreading them out into a single layer.
4. Place in a 400 degree oven, and roast, tossing occasionally.
5. Cook until potatoes are crusty on the outside and tender on the inside, approx. 45 minutes.

Serves 4

Hint: This recipe is just as delicious with our other exotic mustards.

Notes: _____
