



Our Italian Table

Roasted Potatoes with Oregano and Sea Salt

Crispy roasted potatoes are the perfect side dish. Seasoning with dried oregano and sea salt make them a real treat. I do like to take the time to parboil the potatoes in order to cut down on the cooking time. I also think it makes for a crispier exterior.

Serves 4 to 6

Ingredients:

- Kosher salt
 - About 3 pounds of starchy potatoes, such as russet or Yukon golds, cut into quarters or eighths (if large)
 - ¼ cup extra-virgin olive oil
 - 1 tablespoon dried oregano
 - Sea salt
 - Black pepper
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1. Bring a large pot of water to a boil. Add in kosher salt until well-salted (about 2 tablespoons per 2 quarts of water). Carefully add in the potatoes. Return the pot to a boil and reduce to a simmer. Cook the potatoes until a knife inserted in the center meets a little resistance (parboiled). This should take about 5-7 minutes after the water returns to a boil.
2. Drain the potatoes and allow to cool for about 10 minutes.
3. Preheat the oven to 450 °F.
4. Transfer the potatoes to a large bowl. Add in the olive oil, oregano, a few large pinches of sea salt and black pepper. Stir to combine.
5. Spread out the potatoes on a large, rimmed baking sheet. Do not crowd the potatoes.
6. Place in the oven and roast, turning the potatoes after about 20 minutes. Continue to roast until the potatoes are brown and crispy, shaking occasionally, another 20 minutes or so depending on the size of your chunks.
7. Remove from the oven. Season with more sea salt and black pepper to taste. Serve!

Using sea salt: Remember that sea salt is generally saltier than your regular salt so be careful about oversalting.