

Steamed Potatoes w/ Roasted Red Pepper & Chilies

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Step 1: Steaming the Potatoes

- 1 1/2 lb baby potatoes
- pinch of sea salt

Set up a steamer. Fill with one inch of water and place over medium-high heat. Refer to the lessons on Steaming for more information, if necessary.

For even cooking, make sure to buy potatoes that are all relatively the same size. Wash the potatoes and place into the steaming basket. Sprinkle with a pinch of sea salt. Once the water is simmering, place the basket over the pot and cover with a lid. Steam until tender and cooked through, about 20 minutes or so.

Step 2: Dressing the Potatoes

- 1/2 cup roasted red peppers
- 1/2 tsp red chili flakes (or to taste)
- sea salt, to taste
- freshly ground black pepper, to taste
- extra-virgin olive oil (for finishing)

While the potatoes are steaming, finely dice the roasted red peppers. To make your own roasted red peppers, follow Steps 1 and 2 from this recipe on Roasted Red Peppers.

Once the potatoes are cooked through, remove them from the steaming basket and place into a large bowl. Add the roasted red pepper, chili flakes and drizzle with olive oil. Season with salt and pepper to taste and toss to coat. Transfer to a serving bowl and serve.