

Balsamic Potatoes

Swick

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

Preparing the Balsamic Potatoes

First, steam the baby potatoes, prepare the Sweet Balsamic Dressing and julienne the roasted red peppers. Leave the potatoes whole or if you prefer, cut the larger ones in half.

Place the potatoes and the peppers in a mixing bowl. Drizzle the dressing on top, add the ripped basil and gently toss together.

Serve as a side dish for a summertime picnic or bring to a party and impress your friends.

Step 1: Preparing the Balsamic Potatoes

- 4 cups baby potatoes, steamed or boiled until tender and cooled
- 1 cup roasted red peppers, julienne
- 3 tbsp fresh basil, ripped
- 1/2 cup Sweet Balsamic Dressing