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Roasted Rosemary, Red Onion, and Red Potatoes

Serves 6 to 8

Ingredients:

- 2 navel oranges, and 1 tsp orange zest, finely grated
- 3 Tbs. extra-virgin olive oil
- 1 tsp. kosher salt, plus more as needed
- ½ tsp dried chile flakes (adjust amount to taste)
- 16 baby red potatoes (12 oz.), halved
- 2 medium red onions, sliced into ½ -inch-thick circles
- 1 (5-inch) sprig fresh rosemary, plus ¾ tsp minced, divided

Preparation:

1. Heat the oven to 425°. Stir together the zest, oil, 1 teaspoon salt, and the chile flakes in a small bowl.
2. On a large rimmed baking sheet, toss 1 tablespoon of the oil mixture with the potatoes, onions, and rosemary sprig. Separate the onions into rings, and spread the onions and potatoes into a single layer as much as possible. Sprinkle lightly with salt.
3. Roast for 20 minutes. Stir the potatoes and onions, basting with oil. Continue to roast, basting and stirring every 10 min., until the potatoes are lightly browned in spots, about 30 minutes more.
4. Meanwhile, peel the oranges with a sharp knife, making sure you've removed the pith and membrane. Slice crosswise into roughly ½-inch circles and then chop into roughly ½ -inch pieces, discarding any thick center membranes. Transfer to a small bowl and stir in ¼ teaspoon of the minced rosemary
5. Transfer potatoes and onions to a serving bowl. Stir in the rest of the minced rosemary.
6. Top with the orange mixture, and serve hot.



Food Fairy Note:

Adapted from *Chicken Thighs Roasted with Rosemary, Red Onions and Potatoes*, by Lori Longbotham, Fine Cooking

<https://www.finecooking.com/recipe/chicken-thighs-roasted-with-rosemary-red-onions-red-potatoes>

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