

Roasted Potato Salad with Corn

Serves 6

Ingredients:

2-3 ears fresh corn

2 lbs. small red- skinned or small Yukon Gold potatoes, washed & cut into 1" chunks

¼ cup, plus 4 tbsp. extra-virgin olive oil

Kosher salt & fresh ground pepper

2 cups cherry tomatoes (red or heirloom), halved

2 bell peppers (red, orange, yellow or mix), cut into ¼ dice

½ small red onion, cut into 1/4 " dice

½ cup chopped fresh basil

2 cloves garlic, finely chopped

3 tbsp. red wine vinegar

Directions:

1. Preheat oven to 450 degrees or preheat outdoor grill. Place oven racks in top and lower third of oven.
2. Remove husks from corn and place on baking sheet. Drizzle 1 tbsp. of oil onto corn, rubbing all over the kernels. Sprinkle with salt and pepper.
3. Spread potatoes on another baking sheet; drizzle with 3 tbsp. olive oil and sprinkle with salt and pepper. Toss to coat evenly. Spread into single layer, with cut side down. Place potatoes on one rack and corn on the other. Roast until corn is light brown, 20-30 min and potatoes are fork-tender, about 30 minutes. Alternatively, use an outdoor grill.
4. Let corn cool, then cut cornels from cob. Transfer potatoes to large serving bowl. Add corn, tomatoes, bell peppers, onion, basil and garlic. Toss gently. Whisk remaining ¼ cup oil and vinegar together and add to salad. Toss again. Season with salt and pepper to taste and serve warm or at room temperature.



TREASURE BOX ITEMS=



Recipe Adapted from *Fine cooking Magazine*