

ITALIAN CRUSHED RED BLISS POTATOES

- 6 ea red potatoes 2-3" diameter or 12 baby red potatoes
- 1/2 cup Ken's® Lite Northern Italian with Basil & Romano Dressing and Marinade
- 1/2 cup Olive oil
- Salt and pepper

1. Preheat oven to 425°F. Put the potatoes in a large pot of salted water. Bring to a boil over high heat, reduce to a simmer, and cook the potatoes until they are completely tender and can be pierced with a fork.
2. Drain the potatoes. On a flat surface or cutting board, using a dish towel folded into quarters, gently press down on 1 potato at a time with the palm of your hand. Carefully flatten the potato so that it is about 1/2-inch thick.
3. Generously coat a roasting pan or a rimmed baking sheet with 1/2 of the olive oil. Carefully transfer the potatoes to the pan.
4. Drizzle potatoes with Ken's Lite Northern Italian with Basil and Romano Dressing and Marinade, and the rest of the olive oil.
5. Roast the potatoes until they're crispy and deep brown around the edges, about 30 to 45 minutes.

ADDITIONAL INFORMATION

Ingredients	1/2 cup Ken's® Lite Northern Italian with Basil & Romano Dressing and Marinade, 1/2 cup Olive oil, 6 ea red potatoes 2-3"diameter or 12 baby red potatoes, Salt and pepper
Course	Sides, Starters
Cuisine	American
Serving Size	4
Category	Vegetarian