

ROASTED POTATOES WITH MIZUNA RAAB



A HOT POTATO SALAD WITH BREAKFAST OR DINNER!

Just roast potatoes in a cast iron pan, bring it to the stovetop to add peppery mizuna raab, & drizzle with chimichurri / herb vinaigrette.



INGREDIENTS

- 2 LBS POTATOES, CUT INTO CHUNKS
- 1 BUNCH RAAB (ANY KIND)
- OLIVE OIL
- SALT & PEPPER
- 1/2-1 HEAD GARLIC, SLICED
- CHIMICHURRI, PESTO, OR HERB VINAIGRETTE



STEPS

- Preheat oven to 400°F. Toss potato chunks in a large cast iron with oil, salt, & pepper and place in oven. Roast for 15 minutes, toss to crisp up on all sides, add in sliced garlic & roast 5-10 min.
- Move pan to stovetop & sauté chopped raab in with a pinch of salt & splash of oil. Serve with a drizzle of chimichurri alongside eggs / meat.