**Roasted Fingerlings with Brown Butter, Garlic, and Thyme**



**Program:** Consumer

**Short Description:** Roasted fingerlings. Brown butter. Roasted garlic. Thyme. Nuff’ said!

**Long Description**: Oven roasted fingerling potatoes with brown butter, roasted garlic, and fresh thyme.

**Servings/portion size:** 12

**Preparation Time:** 20 minutes

**Cooking Time:** 45 minutes

**Total Time:** 65 minutes

**Potato Type:** Multicolored Fingerling Potatoes

**Course:** Breakfast, Brunch, Lunch, Dinner, Snack, Side Dish

**Ingredients:**

* 2 lbs. (907 g) Multicolored Fingerling Potatoes
* 1 qt (946 g) Vegetable stock
* 1 ea (58 g) Lemon (Sliced)
* 6 tbsp (85 g) Butter
* 5 ea (15 g) Garlic Cloves, Whole
* 2 tbsp (6 g) Thyme, Fresh
* ½ tbsp (9 g) Salt
* ½ tbsp (4 g) Black Pepper, Ground
* 2 tbsp (30 ml) Olive Oil
* As Needed Flaky Sea Salt (Optional)

**Preparation:**

1. Gather all ingredients and equipment needed.
2. Preheat the oven to 350°F (176°C).
3. Rinse potatoes. Shake off excess water.
4. In a pot, add vegetable stock, sliced lemons, and fingerling potatoes, and turn on the heat to high and bring to a boil, then reduce to a simmer and cook potatoes for 30 minutes or until just fork tender. Drain potatoes and shake off excess liquid and let cool.
5. While waiting for potatoes to cook, in a small pot or skillet, add butter and turn on to medium heat, add garlic, and thyme, and slowly let the butter brown.
6. Place cooled-down potatoes on a baking sheet and drizzle olive oil, salt, and black pepper and gently mix until fully coated. Then place the tray into preheated oven and roast until light golden brown and skin slightly crisped. Remove tray oven and let cool slightly.
7. To serve place roasted fingerlings on a serving dish or platter and drizzled brown butter over potatoes, finish with flaky sea salt and fresh thyme sprigs.
8. Serve immediately and enjoy.

 

Vitamin C: 18.13 mg