

Our State eats

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Holiday Roasted Potatoes

Yield: 6 servings.

- 2 sweet potatoes**
- 4 yellow potatoes**
- 8 red (new) potatoes**
- 6 tablespoons olive oil**
- 1 teaspoon dried tarragon**
- 1/8 teaspoon salt**
- 1/8 teaspoon black pepper**

Preheat oven to 425°. Peel and cube sweet and yellow potatoes. Scrub and cube red potatoes. Place potatoes in a large saucepan; add enough water to cover. Bring potatoes to a boil and cook for 3 minutes. Drain thoroughly. Spread potatoes in a single layer on a large, nonstick baking sheet. Drizzle potatoes with olive oil and sprinkle with tarragon, salt, and pepper. Roast potatoes for about 25 minutes. Serve immediately.



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