

Dijon Mustard Roasted Red Potatoes

Ingredients

- Red Potatoes - 1360 g - 3 pounds
- Dijon Mustard - 60 ml - 1/4 cup
- Paprika - 10 ml - 2 tsp
- Chili Powder - 10 ml - 2 tsp
- Cumin, ground - 10 ml - 2 tsp
- Salt - 2.5 ml - 1/2 tsp
- Cayenne Pepper - .5 ml - 1/8 tsp

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Quarter the potatoes.
3. Set the oven to 375 degrees F.
4. Coat a baking dish with butter.
5. In a mixing bowl combine the mustard, paprika, cumin, chili powder, salt and cayenne.
6. Pierce the potatoes with a fork multiple times, add to the marinade and stir to cover them.
7. Arrange the potatoes in a baking dish.
8. Roast uncovered 30-40 minutes or until tender.

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