

ROASTED POTATO SALAD

Market customers loved this creation by Art Institute Chef-Instructor Terra Ciotta.

1 lb. red potatoes, quartered
¼ cup olive oil
Salt and Pepper to taste
1 tablespoon basil, chopped
1tsp. rosemary, chopped
1 tablespoon, thyme, chopped
2 tablespoons parsley, chopped
1 red bell pepper, minced
1red onion, minced
4 oz Bosky Acres Plain Goat Cheese

Preheat oven to 425°F. Toss potatoes in olive oil, salt, and pepper. Pour into roasting pan and roast until golden brown and cooked through. Set aside to cool for about ten minutes.

Meanwhile, chop herbs and mince bell pepper and onion. Combine with goat cheese in a large mixing bowl. Pour warm potatoes on top of cheese mixture. Toss to coat. Adjust seasoning if necessary.

Serve warm or at room temperature.

(We used olives and cherry tomatoes instead of onion.)