



The Grown-Up Girls Guide to Looking Good and Feeling Great

Mustard-Roasted Potatoes

Recipe adapted from Ina Garten

The flavor is rich and delicious—but not over-powered by the mustard.

- 2 1/2 pounds small red potatoes (or small Yukon Gold potatoes)
- 2 yellow onions
- 3 tablespoons good olive oil
- 2 tablespoons whole-grain mustard
- Kosher salt
- 1 teaspoon freshly ground black pepper
- 1/4 cup chopped fresh flat-leaf parsley - optional

Directions

Preheat the oven to 375 degrees. *The original recipe says 425 degrees, but it's too hot and the onions will burn before the potatoes are tender.*

- Cut the potatoes in halves or quarters, depending on their size, and place them in a large bowl.
- Remove the ends of the onions, peel them, and cut them in half. Slice them crosswise in thick slices to make half-rounds.
- In a large bowl: Toss the onions and potatoes together in the bowl. Add the olive oil, mustard, 2 teaspoons salt, and the pepper and toss them together.
- Spread on cookie sheet and bake for 45 minutes to 1 hour, until the potatoes are browned on the outside and tender on the inside.
- Toss the potatoes from time to time with a metal spatula so they brown evenly.
- Serve hot sprinkled with chopped parsley and a little extra salt.

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