

ROASTED POTATOES WITH HERB DIP



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This tangy dip pairs perfectly with roasted baby potatoes!

Ingredients

For the roasted potatoes:

- 1.5 lb (600g) baby potatoes, any variety
- 2 tbsp (30 mL) canola or olive oil
- 1 tbsp (15 mL) garlic and herb seasoning
- Salt and pepper to taste

For the dip:

- $\frac{3}{4}$ cup (180 mL) plain Greek yogurt
- Juice of half a lemon
- 1 tsp (5 mL) dill pickle juice
- 1 tsp (5 mL) dill weed, fresh or dried
- 1 tsp (5 mL) garlic, minced
- $\frac{1}{2}$ tsp (2.5 mL) garlic powder
- $\frac{1}{2}$ tsp (2.5 mL) onion powder

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- ¼ tsp (1 mL) salt
- ¼ tsp (1 mL) pepper

Preparation

1. Preheat the oven to 400 F (200 C) and spray a baking sheet with non-cooking spray.
2. Cut the baby potatoes in half and place them in a medium bowl.
3. Add the olive oil, seasoning, salt, and pepper.
4. Toss to coat. Spread evenly on the baking sheet.
5. Bake for approximately 30 minutes, or until crisp on the outside and tender on the inside.
6. Meanwhile, in a medium mixing bowl, whisk the Greek yogurt, lemon juice, and dill pickle juice together.
7. Add the dill weed, minced garlic, garlic powder, onion powder, salt, and pepper.
8. Stir to combine. Scoop into a bowl, and serve with the roasted potatoes. Enjoy!