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:

- ¾ 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
- ½ tsp (2.5 mL) garlic powder
- ½ tsp (2.5 mL) onion powder







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- 1/4 tsp (1 mL) salt
- 1/4 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!





