



Roasted Mixed Potatoes (5 servings)

Ingredients

2 lbs mixed potatoes - same size

1 red onion - sliced

2 Tbsps olive oil

1/2 cup vegan mayonnaise

1 Tbsp garlic powder

1 Tbsp thyme

1 Tbsp dill

1 Tbsp sea salt - coarse

1 Tbsp black pepper - freshly ground

Chopped parsley - garnish

Preparation

- Preheat the oven to 400°F
- Wash and thoroughly dry potatoes.
- In a large bowl, mix the sliced red onion and potatoes together.
- Add all the dry ingredients into the bowl and toss, covering the potatoes and onions well.
- Add mayonnaise and coat potatoes and onions.
- Line a sheet pan with parchment paper, spritz with olive oil.
- Place the coated onions and potatoes onto the sheet, spreading evenly.
- Roast for 30 minutes, until golden brown.
- Garnish with the chopped parsley.