



Roasted Redskin Potatoes

Ingredients

- 1 lb. red skin potatoes, quartered
- 2 oz. [Fustini's Rosemary Olive Oil](#)
- 2 oz. [Fustini's Butter Olive Oil](#)
- 1 tsp [Fustini's Sicilian Lemon Vinegar](#)
- 1 tsp fresh thyme (optional)
- 1 Tbsp Kosher salt
- 1 Tbsp ground black pepper

Directions

Step 1.

Preheat oven to 350 degrees and gather all mise en place. In a large mixing bowl, combine all ingredients and mix until well coated. Lay mixture flat on a sheet tray and cook until potatoes are golden brown and cooked through. Remove from oven and serve immediately.