



### Salsa Verde for Potatoes

Servings	4 side dish servings
Prep Time	0 hours, 10 minutes
Cook Time	0 hours, 45 minutes

#### Summary

Try this. Try this now. That is all.

#### Ingredients

- 1 1/2 pounds red-skinned potatoes (or your favorite), cut into 1/2-inch-thick wedges
- 6 Tablespoons olive oil
- 3 Tablespoons capers, drained and coarsely chopped
- 2 Tablespoons finely chopped Italian parsley
- 2 cloves garlic, minced or pressed
- 1 1/2 teaspoons lemon juice
- 1/2 teaspoons finely grated lemon zest
- 1/8 teaspoon kosher salt
- Pinch of red pepper flakes

#### Instructions

1. Preheat your oven to 450 degrees while you slice the potatoes.
2. Place potatoes on a well-greased cookie sheet and roast for about 40 minutes, flipping with a spatula once or twice, until golden brown on all sides.
3. While potatoes cook, assemble remaining ingredients and allow the flavors to mingle for at least 30 minutes. (Can be prepared in advance.)
4. Remove hot potatoes to a large bowl, toss with oil mixture and serve immediately.

#### Sources

Oranette -  
<http://oranette.blogspot.com/2009/07/whole-point.html>

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