



Pesto Smashed Fingerling Potatoes with Roasted Tomatoes

Recipe By JOE LASHER, SR.

SERVES: 6-8

INGREDIENTS:

- 8 oz. of your favorite basil pesto
- 1½ lb. fingerling potatoes, *washed*
- 1 lb. grape tomatoes, *cut in halves*
- 3 tbsp. olive oil
- ¼ cup arugula
- ¼ cup chopped walnuts
- salt and pepper, *to taste*

DIRECTIONS:

- 1. Pre-heat oven to 450°F.
- 2. Bring a large pot of water to a boil. Add two tablespoons of Kosher salt and add potatoes. Lower heat to medium-high and let cook for about 10 minutes, until fork tender.
- 3. Grease a large baking sheet with olive oil. Drain potatoes and place in rows on the baking sheet. Use a flat bottom cup or back of a spoon to “smash” potatoes.
- 4. Add cut tomatoes to the baking sheet, spreading evenly in a single layer. Drizzle everything with olive oil.
- 5. Bake for 20 minutes until the edges are crispy. Season with salt and pepper. Transfer to a serving dish and top with pesto, olive oil, fresh arugula, and chopped walnuts. Served warm or cold.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!