



Caramelized Chili Crisp Golden Potatoes

Lightly spiced melt-in-your-mouth potatoes are perfect for the holiday table

2 lbs. Yukon Gold potatoes, peeled; cut lengthwise into 1-inch-thick slices
2 Tablespoons unsalted butter, melted
2 Tablespoons olive oil
1 teaspoon minced fresh rosemary
1 teaspoon minced fresh sage
3/4 teaspoon salt
1/4 teaspoon ground black pepper
4 medium garlic cloves, minced
1/2 Tablespoon chili crisp
1/4 cup white wine or white grape juice
3/4 cup chicken broth

1. Position rack in upper third of oven; preheat oven to 450 degrees F.
2. Cut potatoes lengthwise into 1-inch-thick slices.
3. In a large bowl, combine melted butter, oil, rosemary, sage, salt, and pepper. Toss potatoes to coat with the oil mixture.
4. Arrange potatoes in a single layer in foil lined 13x18 inch metal sheet pan. (Do not use glass dish, which could shatter). Drizzle any remaining oil drippings over the potatoes. Bake in preheated 450 degrees F, flipping potatoes once until browned, about 30 minutes.

5. Meanwhile, mix garlic, chili crisp, white grape juice or wine into chicken broth, carefully pour the broth mixture into the sheet pan. Continue baking until most of the broth has been absorbed and the potatoes are very tender. About 15 to 20 minutes. Serve hot. Serves 6

Recipe Inspired by: eatingwell.com

About the Recipe: Caramelized sheet pan potatoes are crispy, yet baked potato soft. The savory garlic flavor pairs perfectly with any entrée. These trendy potatoes are so easy to make and a great holiday or everyday dinner side dish.

