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Roasted Potatoes with Basil Vinaigrette

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Introduction:

Here's an easy way to enjoy freshly-dug potatoes. Chop potatoes (Yukon Gold are pictured here, but other all purpose varieties will work fine) and toss them with olive oil and salt. Roast in a 425 degree oven about 40 minutes or until the edges are brown, turning from time to time. Prepare a vinaigrette with a minced basil, a drizzle of balsamic vinegar, and a bigger drizzle of olive oil. Toss while the potatoes are hot out of the oven. They will absorb the dressing so there shouldn't be any left on the bottom of the bowl. Season with salt and pepper to taste.

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