Lemon-butter Roasted Potatoes, Radishes and Leeks

Makes 4 servings

SIDE DISH

• •

Ingredients I pound new potatoes, cut into quarters	I pound radishes, tops and bottoms removed,
 I tablespoons canola oil, divided 1/8 teaspoon salt, divided 1/4 teaspoon freshly ground black pepper, divided I clove garlic, minced 2 teaspoons chopped fresh rosemary 	cut into quarters 1 ¹ / ₂ cups roughly chopped leeks 1 ¹ / ₄ cup unsalted butter 1 ¹ / ₂ tablespoons lemon juice 3 ¹ / ₄ teaspoon spicy brown mustard 1 teaspoon pure maple syrup

Directions

I. Preheat oven to 450 F. Line a baking sheet with aluminum foil.

2. In a large bowl, toss potatoes with ½ tablespoon oil, ¼6 teaspoon salt, ¼ teaspoon black pepper, garlic and rosemary. Spread on prepared baking sheet. Bake for 10 minutes or until potatoes are just starting to become tender.

(directions continued on back)

Allina Health 👬

