



## ROASTED POTATO SALAD

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4 – 6 Servings

1 ½ lbs. Multi colored potatoes, unpeeled and scrubbed  
¼ C Olive oil, plus a little more for the sheet tray  
1 Medium shallot, small dice  
4 Leaves of kale, cleaned, stripped from the stalk and torn into bite size pieces  
2 T Red wine vinegar  
1 tsp Dried oregano  
4 oz. Feta cheese, crumbled  
Salt and pepper

1. Preheat your oven to 400 degrees
2. Cut your potatoes into even bite sized pieces, roughly 1"
3. Toss in a bowl with ½ of your olive oil, salt and pepper
4. Spread the potatoes out on a lightly oiled sheet tray, making sure there is room in between each potato and roast for 18-20 minutes or until just tender
5. Add the shallot and kale to a large mixing bowl
6. When the potatoes are done and still hot, add them to the shallot and kale mixture
7. Toss in the remaining olive oil, vinegar and oregano (the potatoes will absorb the liquids while they are still hot and help flavor them)
8. Let this sit for 10-15 minutes and add the cheese and adjust seasoning with salt and pepper
9. If the salad is too dry, you can always add more olive oil or vinegar for acidity