

Idiot's Kitchen Recipe – Roasted Potato & Asparagus Salad

Recipe from idiotskitchen.com – Adapted from Oh She Glows/Angela Liddon



Ingredients:

2 pounds small yellow potatoes, cut into quarters
1 bunch asparagus, trimmed and cut into 2-inch pieces
2 Tablespoons olive oil, divided
2 green onions, roughly chopped
2 Tablespoons fresh dill
1 lemon, juiced
½ ripe avocado
¼ cup water
Salt & Pepper

Preheat the oven to 425 degrees.

Line 2 baking sheets with parchment paper. Place the quartered yellow “new” potatoes on one baking sheet, drizzle with 1 Tablespoon olive oil, and season with salt & pepper.

Break the tough woody stems off of 1 bunch of asparagus and cut it into 2-inch pieces. Place the asparagus on the second parchment lined baking sheet, drizzle with 1 Tablespoon olive oil, and season with salt & pepper.

Start the potatoes first. Roast the potatoes at 425° for 15 minutes then toss or turn on the pan. Return the potatoes to the oven for 15 minutes more. At that time, put the pan of asparagus in the oven as well.

Check on the asparagus after 10 minutes. It should be crisp tender, easily pierced with a knife, but not shriveled. The potatoes are done when they are golden brown and fork tender, about 25-30 minutes. Allow the vegetables to cool slightly.

In a small food processor, combine 2 Tablespoons fresh dill, 2 green onions, ½ of a ripe avocado, the juice of 1 lemon, and ¼ cup water. Process until smooth.

Combine the potatoes, asparagus, and creamy dressing in a large bowl and toss to combine.

Serve warm or chilled. Makes 4 servings and is great leftover.