



## Roasted Potatoes with Herb Vinaigrette

 Vegetarian  Vegan  Gluten Free  Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



171 kcal

SIDE DISH

### Ingredients

- 0.5 teaspoon pepper black divided
- 1 tablespoon dijon mustard
- 2 tablespoons chives fresh chopped
- 1.5 teaspoons tarragon fresh chopped
- 3 garlic cloves minced
- 3 tablespoons olive oil divided
- 3 pounds potatoes red quartered ( 24)
- 1 teaspoon salt divided

3 tablespoons citrus champagne vinegar

## Equipment

frying pan

oven

whisk

## Directions

Preheat oven to 40

Combine 1 1/2 tablespoons oil and potatoes on a large jelly-roll pan coated with cooking spray, tossing to coat.

Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper.

Bake at 400 for 40 minutes or until tender, stirring after 25 minutes.

Add garlic; toss well.

Bake an additional 5 minutes or until potatoes are done.

Combine remaining 1 1/2 tablespoons oil, remaining 1/2 teaspoon salt, remaining 1/4 teaspoon pepper, chives, and remaining ingredients, stirring with a whisk.

Drizzle over potatoes; toss gently.

## Nutrition Facts



PROTEIN 7.95%  FAT 28.66%  CARBS 63.39%

## Properties

Glycemic Index:26.13, Glycemic Load:0.24, Inflammation Score:-3, Nutrition Score:8.1982607945152%

## Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 1.16mg, Quercetin: 1.16mg, Quercetin: 1.16mg, Quercetin: 1.16mg

## Nutrients (% of daily need)

Calories: 171.01kcal (8.55%), Fat: 5.59g (8.61%), Saturated Fat: 0.8g (5%), Carbohydrates: 27.83g (9.28%), Net Carbohydrates: 24.76g (9%), Sugar: 2.25g (2.5%), Cholesterol: 0mg (0%), Sodium: 342.95mg (14.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.49g (6.98%), Potassium: 798.78mg (22.82%), Vitamin C: 15.64mg (18.96%), Manganese: 0.32mg (15.92%), Vitamin B6: 0.31mg (15.74%), Fiber: 3.07g (12.3%), Copper: 0.24mg (11.94%), Phosphorus: 109.76mg (10.98%), Magnesium: 40.67mg (10.17%), Vitamin B3: 2.01mg (10.06%), Vitamin B1: 0.15mg (9.68%), Vitamin K: 9.94µg (9.47%), Iron: 1.49mg (8.29%), Folate: 32.62µg (8.15%), Vitamin E: 0.78mg (5.22%), Vitamin B5: 0.49mg (4.91%), Zinc: 0.61mg (4.06%), Vitamin B2: 0.06mg (3.61%), Calcium: 26.31mg (2.63%), Selenium: 1.68µg (2.4%), Vitamin A: 62.42IU (1.25%)