

Fingerling Potatoes With Herbed Whole Yogurt

Small, sweet, creamy, and funny to look at, these potatoes are a so simple and quick to make that they make a perfect side dish for a small or large crowd.

1½ pounds small fingerlings, scrubbed
2 tablespoons olive oil
½ teaspoon salt, plus more to taste
½ teaspoon pepper
1 teaspoon fresh thyme, minced
2 teaspoon fresh chives, minced
2 teaspoon purple basil, minced, or green basil if not available
¾ cup whole plain yogurt
Juice of ½ lemon

1. Preheat the oven to 400 degrees
2. Place the new potatoes in a large bowl and drizzle them with the olive oil. Add the salt, pepper, and thyme and toss.
3. Place the potatoes on a baking sheet, making sure that none of the potatoes are touching. (This helps the skins become crispy.)
4. Roast for 20 to 25 minutes. The potatoes should be golden and crispy brown and a fork should easily pierce their flesh.
5. While the potatoes are cooking put the yogurt in a small mixing bowl and add the chives, basil, lemon juice, and salt to taste. Mix thoroughly through the yogurt.
6. Place the potatoes in a shallow bowl, and serve with the yogurt on the side.