

TRUFFLED YUKON GOLDS

I can't think of a more simple, yet decadent side dish! The combination of crisp-roasted, creamy-textured Yukon gold potatoes, drizzled with truffle oil and sprinkled with coarse sea salt is a combination to crave!

- nonstick cooking spray
 - 2 pounds Yukon Gold potatoes, scrubbed and quartered
 - ½ sweet onion, sliced
 - 2 tablespoons olive oil
 - 2 teaspoons kosher salt
 - black pepper
 - 1 tablespoon truffle oil
 - 1 teaspoon Hawaiian Red Sea Salt*
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- Preheat oven to 400 degrees.
 - Toss together cleaned, quartered potatoes, olive oil, kosher salt and pepper. Place in a single layer on cookie sheet coated with nonstick cooking spray.
 - Place in oven. After 20 minutes add the sliced onions on top of the potatoes, return pan to oven and roast an additional 10-15 minutes until the potatoes are nicely toasted, crispy on the outside and slide easily on the pan.
 - Remove from oven. Drizzle with truffle oil and sprinkle with Red Hawaiian Sea Salt.

NOTE: * Can substitute grey sea salt or any other medium-coarse sea salt. Red Hawaiian Sea Salt can be found at Giant Eagle under their Market District brand.