



## Golden Red Mini Roasted Potato Chips

Sweet and flavorful Golden Red potatoes sliced into coins then placed in a muffin tin and topped with EVOO and coarse salt, baked golden brown and crispy and finished with a small splash of malt vinegar. Try to eat just one!

**Prep: 15 minutes | Cook: 45 minutes | Serves: 4**

### Ingredients

- 1 ½ lbs. Golden Red potatoes, sliced in 1/8" thick coins
- 1 ½ tbsp. extra virgin olive oil
- 1 tsp. coarse Kosher salt
- 2 tsp. malt vinegar
- 2 tsp. chopped parsley leaves

### Instructions

Preheat oven to 450-degrees on the bake/roast setting, with the oven rack in the third place from the top (just above middle). Grease a muffin tin with cooking spray or brush with olive oil and set aside.

Combine potatoes and olive oil in a medium-sized mixing bowl and toss to coat. Arrange the potatoes in the muffin tin so that they look like coins standing on edge packed together, but not more than one layer (i.e. do not stack more potatoes on top). Pack the potatoes until they are snug and stop there. Sprinkle salt evenly over the top of the potatoes.

Place potatoes in preheated oven and roast for about 45 minutes or until the tops of the potato coins are golden brown. Remove from the oven with a heat-proof pad/glove, finish with malt vinegar and a sprinkle of parsley. Serve immediately.

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### Recipe Tips

- Overfilling the muffin tins will lead to softer, “steamed” potatoes. Make sure there’s room for air to circulate!
- Mix up flavors by adding your favorite cheeses, fresh herbs, or truffle oil!
- Serve as a side or as snack. Pairs perfectly with caramelized onion dip.