



Roasted Fingerling Potato Salad with Horseradish Dressing

Horseradish and potatoes have a real love for one another.

Ingredients

2 lbs. fingerling potatoes, peeled or scrubbed
3 tbsp extra virgin olive oil
3 tbsp dry white wine
1 tbsp fresh thyme leaves
1 tbsp **Horseradish Garlic Potato Seasoning**
1 tsp salt
2 bunches watercress trimmed (about 10oz.)



Dressing:

¼ cup extra virgin olive oil
¼ cup sour cream
2 tbsp red wine vinegar
1 tbsp **Horseradish Garlic Potato Seasoning**
Salt and fresh cracked black pepper to taste

Directions

Preheat oven to 450F (230C). In medium bowl, toss potatoes, oil, wine, thyme, **Horseradish Garlic Potato Seasoning** and salt. Spread out in a single layer on a baking sheet and bake until very tender, about 40 minutes.

Prepare the dressing: In a large bowl, whisk together oil, sour cream, vinegar, **Horseradish Garlic Potato Seasoning**. Season to taste with salt and pepper (Can be made and covered in refrigerator 5 days ahead.).

Add warm potatoes to dressing and toss to coat. Divide among 4 plates and top each with a handful of watercress.

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