



Parmesan Fingerling Potatoes

with Lemon-Chive Dipping Sauce



30-40min



2 Servings

Look no further for the perfect side dish! These crunchy fingerlings are a delicious addition to any meal. Smoked paprika oil brings a touch of sweet heat to the potatoes as they bake into a bed of garlic powder and freshly grated Parmesan, resulting in the crispiest, cheesiest bites. A silky dip of sour cream, chives and lemon zest brings a tangy zip to complement the crisp potatoes. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 1 lb fingerling potatoes
- ¼ oz smoked paprika
- ¼ oz granulated garlic
- 2 (¾ oz) Parmesan ¹
- ¼ oz fresh chives
- 1 lemon
- 2 (1 oz) sour cream ¹

What you need

- 4 Tbsp olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium saucepan
- 9x13-inch baking dish

Cooking tip

If potatoes get stuck to the baking dish after resting, rewarm them in the oven to loosen.

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 290kcal, Fat 20g, Carbs 22g, Protein 6g



STEP

1

1. Prep ingredients

Preheat oven to 425°F with a rack in the lower third.

Halve **potatoes** lengthwise. Finely grate **Parmesan**, if necessary.

In a large bowl, stir together **2 tablespoons oil**, **1 teaspoon smoked paprika**, and **a pinch each of salt and pepper**.



STEP

2

2. Boil potatoes

Transfer **potatoes** to a medium saucepan with enough **salted water** to cover by ½-inch. Cover and bring to a boil. Uncover and cook until potatoes are just tender, 5–6 minutes. Drain potatoes well, then add to **paprika oil**; toss until evenly coated.



STEP

3

3. Prep baking dish

Meanwhile, evenly coat the bottom of a 9x13-inch baking dish with **2 tablespoons oil** and **1 teaspoon granulated garlic**. Sprinkle **grated Parmesan** evenly over the bottom of the baking dish.



STEP

4

4. Bake potatoes

Place **potatoes**, cut side down, in a single layer on top of the **Parmesan**.

Bake on lower oven rack until Parmesan is crisped and brown, 23–27 minutes. Let rest for 2 minutes. Carefully transfer **Parmesan potatoes** to a large serving plate.



STEP

5

5. Make dipping sauce

Finely chop **chives**. Finely grate ½ **teaspoon lemon zest** into a small bowl; cut **lemon** into wedges.

Into the bowl with lemon zest, whisk **all of the sour cream**, **half of the chives**, ⅛ **teaspoon granulated garlic** and **1 tablespoon water**; season to taste with **salt and pepper**.



STEP

6

6. Finish & serve

Serve **Parmesan potatoes** with **lemon-chive dipping sauce** alongside. Squeeze **1 lemon wedge** over top. Garnish with **remaining chives** and **lemon wedges**. Enjoy!