

Roasted Baby Potatoes with Caramelized Shallots

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2 tbsp olive oil

1 1/2 tbsp coarse-grain Dijon mustard

1 tbsp chopped [fresh thyme](#), plus sprigs for garnish

1/2 tsp coarse sea salt

1/2 tsp pepper

2 lb. assorted baby potatoes (red, gold, blue and/or [fingerling](#)), halved lengthwise

1 c sliced [shallots](#) (1/4 inch)

Heat oven to 400°F. Coat large rimmed baking sheet with cooking spray.

Combine olive oil, Dijon mustard, chopped thyme, sea salt, and pepper in large bowl.

Add potatoes and shallots; toss until coated. Arrange in single layer on baking sheet.

Bake 35 to 45 minutes or until potatoes are fork-tender and lightly browned and shallots are caramelized, turning with spatula every 10 to 15 minutes.

Garnish with thyme sprigs.