

Chipotle / Oregano Redskins

Ingredients

- 1 lb redskin potatoes, cut into 1 inch cubes/pieces
- 1 onion (red or Vidalia), sliced thinly
- 2 TBSP sweet BALSAMIC VINEGAR (black currant)
- ¼ CUP OREGANO BALSAMIC
- ¼ CUP CHIPOTLE INFUSED OLIVE OIL
- 1 TBSP fresh ground BLACK PEPPER
- sea salt to taste

Preparation

Caramelize onions with sweet Balsamic in a large frying pan. Boil or roast potato cubes until done (firm), drain well. Add all of the cooked potatoes, and all remaining ingredients to the frying pan. Cook on low heat and stir until the potatoes are coated with the oil and balsamic and the onions are distributed evenly.