

Jerk Roasted Potatoes

with Upper Green Farms Potatoes and Ceres Mushrooms



INGREDIENTS

1.5 pounds baby potatoes 500 g mushrooms 2 tbsp olive oil

4 tbsp South Coast Jerk Seasoning

Dipping Sauce:

 $1\,cup\,\,fresh\,\,cilantro$

l green onion, chopped

1/3 cup greek yogurt

3 tbsp olive oil

1 tbsp lime juice

l green tomatillo (boil it until soft first!)

1 tsp hot sauce, optional

salt and pepper to taste.

DIRECTIONS

- Preheat oven to 375F.
- Cut the potatoes in half and toss them in a large bowl.
- Add mushrooms, then coat will olive oil and seasoning.
- Mix well then toss onto a baking sheet.
- Roast for 20-30 minutes, turning every 10 minutes, until golden brown and potatoes are cooked through.
- While cooking, add dipping sauce ingredients in a blender and mix until smooth.
- Remove from oven and serve with dipping sauce.