

YIELD: 4

Balsamic Roasted New Potatoes with Asparagus

A simple, delicious side dish featuring seasonal asparagus and new potatoes with the subtle sweetness of balsamic vinegar.

PREP TIME
15 minutes

COOK TIME
35 minutes

TOTAL TIME
50 minutes



Ingredients

- 1 kg 2.2 lbs new potatoes (small waxy potatoes) cut into quarters
- 250 g / 8.8 oz asparagus tips, cut into 2 inch pieces or halved
- 2 tbsp garlic-infused olive oil*
- 4 tbsp balsamic vinegar
- 1/2 tsp sea salt
- A pinch of ground black pepper

Instructions

1. Preheat oven to 200C / 390F.
2. In a large roasting tin, add the olive oil, balsamic vinegar and salt. Add the potatoes and toss to coat fully before roasting for 20 minutes.

3. After 20 minutes, add the asparagus with a little extra olive oil, if needed. Toss to coat and cook for a further 15 minutes.
4. Season with extra balsamic vinegar, salt and pepper.
5. Serve and enjoy!

Notes

*You can also just use regular olive oil with a few whole crushed garlic cloves. Remove the cloves before serving.

Nutrition Information

Yield 4

Serving Size g

Amount Per Serving

Calories 292

Saturated Fat 1g

Carbohydrates 47g

Fiber 5g

Sugar 5g

Protein 7g



Did you make this recipe?

Please leave a comment, rate and share!

© Aimee

CUISINE: British / **CATEGORY:** Sides

<https://wallflowerkitchen.com/balsamic-roasted-new-potatoes-asparagus/>