

# Mustard and Coriander Roasted Potatoes

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/4	cup	champagne wine vinegar
2	tablespoons	mustard seed
6	tablespoons	dijon mustard
1	tablespoon	coriander seed - crushed
		kosher salt
3	pounds	russet potato - peeled, cut into 1.5 to 2" cubes
6	tablespoons	vegetable oil

Preheat oven to 425. Bring vinegar and mustard seeds to boil in small saucepan. Reduce heat; simmer until almost dry, stirring occasionally, about 5 minutes. Transfer to large bowl. Add dijon mustard and coriander. Season with salt and pepper. Place potatoes in large saucepan; add water to cover by 1 inch; sprinkle with salt. Boil 3 minutes. Drain; return to pan. Cook over med-high heat until dry, shaking pan occasionally, 3 minutes.

Meanwhile, drizzle 6 tablespoons oil over large rimmed baking sheet. Place sheet in oven 10 minutes to heat.

Add potatoes to mustard mixture; toss. Spread potatoes on hot baking sheet. Sprinkle with salt and pepper. Roast 15 minutes. Turn potatoes; roast until browned and tender, about 15 minutes longer. Season with salt and pepper and serve hot.