

## *Roasted Potatoes with Paprika Mayo*



### **Ingredients:**

- Kosher salt and freshly ground black pepper
- 2 pounds red potatoes, cut into 1/2-inch cubes
- 2 tablespoons unsalted butter, melted
- 1 cup mayonnaise
- ¼ cup white vinegar
- 1 tablespoon paprika
- 2 teaspoons sugar
- 1 ½ shallots, finely chopped
- Chopped chives, for garnish

### **Method:**

1. Preheat the oven to 450 degrees F.
2. Bring a large pot of heavily salted water to a boil (about 3 tablespoons salt). Add the potatoes and cook until slightly tender, 6 minutes. Drain and pat dry.
3. Scatter the potatoes on a baking sheet and season with salt and pepper. Drizzle with the melted butter and toss to coat using tongs. Roast until dark brown and crispy, 30 to 45 minutes, tossing halfway through.
4. Meanwhile, in a bowl, whisk together the mayonnaise, vinegar, paprika, sugar and shallots.
5. When the potatoes are done roasting, toss them with half of the paprika mayonnaise (save the rest for dipping or another use). Taste and adjust the seasonings as needed. Top with chives and enjoy!