

Portuguese Roasted Potatoes

Yield: 8 servings

Prep Time: 15 min

Cook Time: 1 hr, 30 min

Simply spiced and roasted, these are a great side dish for chicken or beef.

Ingredients:

3 cups water
3 Tablespoons red wine vinegar
4 Tablespoons smoked paprika
1 1/2 teaspoons salt
1 1/2 teaspoons granulated white sugar
1 1/2 Tablespoons freshly ground black pepper
1 1/2 medium sweet white onions, chopped
1 1/2 large tomatoes, seeded & chopped
4 Tablespoons chopped fresh parsley
6 large baking potatoes, scrubbed & cut into 2-inch chunks
1 1/2 pounds smoked sausage, thinly sliced



Directions:

1. Preheat oven to 375°F.
2. Pour water into a roasting pan. Add vinegar. Sprinkle paprika and sugar over the water; mix to remove the lumps. Add salt, pepper, onion, tomato, parsley, potatoes and sausage. Toss and mix well.
3. Bake, uncovered, for 1 1/2 to 2 hours. Stir a few times while cooking.

Tips:

*Whole Foods actually sells Portuguese smoked sausage, which is what I used for this recipe.

Source: RecipeGirl.com