Roasted Potatoes with bacon, gorganzola and cilantro

Ingredients

- 3 lb baby yukon gold quartered or halved
- 4 slice uncooked bacon chopped
- 1/2 vadilia onion chopped
- 1 tsp olive oil
- 3 tbsp chopped chives
- 2 green onions chopped
- 1/4 cup chopped cilantro
- 1/4 cup chopped parsley

Instructions

Preheat oven to 400 degrees F. Line a baking sheet with aluminum foil and spray with non-stick spray.

Add potatoes and onions to a large bowl and drizzle with a teaspoon of olive oil (do not use more as the bacon will release fat when cooking) and a bit of salt and pepper. Toss with your hands and try to coat most of the potatoes. Lay them on the baking sheet and top with chopped bacon. Bake for 15 minutes, flip, and bake for 15 more. Flip one more time and cook for 15 minutes longer. Bacon should be crisp at this point.

Remove potatoes from oven and immediately sprinkle on crumbled gorgonzola. Let potatoes sit and cool for 5 minutes, then top with chives, green onions, cilantro and parsley. Serve right off the baking sheet so you don't lose any gooey cheese.

Summary

Yield: 1
Prep Time: 30 minutes
Category: Potatoes
Cuisine: American