
Roasted New Potato Salad

Note - for crispier potatoes, bake 10 minutes longer, stirring once. May be served warm or chilled.

Quantity	Ingredients	Preparation Notes
2 Tbsp	Olive Oil	Place oil in 15 x 10 jellyroll pan
2 lbs	small new red potatoes, diced	Add potatoes
1	sm - med onion, chopped	Add onion, garlic, salt and pepper
2 tsp	Minced Garlic	Toss to coat potatoes and then pat into single layer
1 tsp	Coarse Salt	Bake at 425 degrees for 30 - 35 minutes, stirring occasionally, until potatoes are fork tender.
1/2 tsp	pepper	Put into large bowl
8 - 10 strips	cooked bacon slices, crumbled	Add bacon, green onions and dressing
1 bunch	Green Onions, chopped	Salt and pepper to taste
3/4 C	Ranch Dressing	Either serve hot or cover and chill until ready to serve.