

## Balsamic Roasted Potato Salad

Serves: Serves 8

### Ingredients

- ¼ C olive oil, more for drizzling
- 3 Tbsp balsamic Vinegar
- 1 Tbsp honey
- ½ Tbsp paprika
- 2 cloves garlic, minced
- salt and pepper to taste
- 2 lbs. red potatoes, quartered
- 3 slices bacon, crumbled
- 3 green onions, sliced
- ¼ C fresh parsley, chopped

### Instructions

1. Preheat oven to 400 degrees.
2. Line a baking sheet with foil.
3. Drizzle quartered potatoes in olive oil, stir to coat.
4. Spread on baking sheet and bake for 30-40 minutes or until golden brown and cooked through.
5. Mix together oil, vinegar, honey, paprika, garlic, salt and pepper in a bowl.
6. Remove potatoes from oven and allow to cool. Doesn't need to be room temperature, can still be a little warm but not hot.
7. Mix with oil/vinegar mixture until coated to your liking. May not need entire mixture.
8. Sprinkle with bacon, green onions and parsley.
9. Serve at room temperature

Recipe by your homebased mom at <http://www.yourhomebasedmom.com/balsamic-roasted-potato-salad/>