



Roasted Potatoes with Goat Cheese Crumbles

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Ingredients

About 6 medium red potatoes, cubed 1 tbsp paprika About 10 sprigs of fresh thyme, leaves removed (or $\frac{1}{2}$ Tbsp dried) $\frac{1}{4}$ cup goat cheese, crumbled fresh ground pepper and salt parsley, chopped (as garnish, optional)

Instructions

Heat Broiler. Put potatoes in a pot of cold, heavily salted water (should taste like the ocean) and bring to a boil. Boil for 13-16 minutes until potatoes are just slightly tender. Drain potatoes and allow to cool 5 minutes. In a large bowl, toss potatoes with olive oil, fresh ground pepper, salt, thyme leaves and paprika. Put on baking sheet and broil until golden brown, 5-10 minutes turning once halfway through. Sprinkle crumbled goat cheese and parsley over the potatoes then serve.