

Dot's Hot Chicken:

New Potatoes with Prosciutto, Parmesan, & Vinaigrette

RUSSELL INGRAM



Total Time: 30 Minutes



Serving Size: 4

1 POTATOES:

Cut potatoes in half and place in a pot. Just cover with water and season the water with salt. Poach on a low boil for about 20-25 minutes or until cooked through. Finely chop rosemary while potatoes are cooking. Strain the potatoes and set aside.

2 VINAIGRETTE:

In a mixing bowl, add 2 tablespoons of Dijon, 1 small shallot, finely chopped, 4 cloves garlic, finely chopped, 1-3 tablespoons of hot sauce, and 2 tablespoons of sherry vinegar.

Add a splash of avocado oil and whisk together until it begins to emulsify, and slowly add more avocado oil. The total ratio is 3 parts oil to 1 part vinegar.

3 TO FINISH:

Heat a fry pan on medium-high. Add 1-2 tablespoons of avocado oil to the pan. When smoking, caramelize the potatoes and season with finely chopped rosemary, salt, and pepper to taste. Transfer to a mixing bowl and toss in the vinaigrette.

4 PLATING:

Place tossed potatoes in a bowl or on a serving dish. Shave strips of parmesan over the top. Shred pieces of prosciutto over the parmesan and serve.

Ingredients:

1 pound small new potatoes
1 small wedge parmesan
Prosciutto
Fresh rosemary
Salt & pepper

Vinaigrette:

Avocado oil
Vinegar-based hot sauce
Sherry vinegar
Dijon mustard
Shallots
Garlic
Salt & pepper



Russell Ingram | Chef & Owner, 9 Years

I chose our *New Potatoes with Prosciutto, Parmesan & Vinaigrette* because I love good hearty dishes made for sharing at the table!

Book a table: dotshotchickenfayetteville.com

