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Re

ROASTED POTATO SLICES WITH LIME AND CHILI

- two ½-pound russet (baking) potatoes
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons mayonnaise
- 2 teaspoons fresh lime juice
- ¼ teaspoon chili powder

Preheat oven to 450° F.

Peel potatoes and halve lengthwise. Cut potatoes crosswise into ¼-inch-thick slices and on a baking sheet toss with oil and salt and pepper to taste. Bake potatoes in one layer in middle of oven, stirring occasionally, 15 minutes, or until golden.

In a bowl stir together mayonnaise, lime juice, and chili powder. Add warm potatoes and combine well. Serves 2.