

Roasted Vegetable Loaded Potatoes

Southern Living Test Kitchen

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Servings: 6

3 large baking potatoes
2 teaspoons vegetable oil
2 teaspoons Kosher salt
3 cups fresh cauliflower, chopped
2 cups fresh Brussels sprouts, sliced
1/2 medium red onion, sliced
1 tablespoon olive oil
1/2 teaspoon Kosher salt
1/2 teaspoon freshly ground pepper
1/4 cup golden raisins
1/4 cup toasted walnuts, chopped
2 tablespoons lite bottled Italian vinaigrette

Preheat the oven to 400 degrees.

Drizzle the potatoes with vegetable oil. Rub with the Kosher salt. Place the potatoes on a 15x10-inch jelly roll pan. Pierce the potatoes several times with a fork.

On a lightly greased 15x10-inch jelly roll pan, toss the cauliflower, Brussels sprouts, red onion, olive oil, Kosher salt and pepper.

Place the potato jelly-roll pan in the oven.

Bake the potatoes for 35 minutes. Place the cauliflower mixture pan in the oven with the potatoes. Bake for 25 minutes more or until the cauliflower is brown, stirring once, and the potatoes are tender.

Remove the pans from the oven. Cut the potatoes in half lengthwise.

Toss the cauliflower mixture with raisins, walnuts and vinaigrette.

Spoon the cauliflower mixture over the potatoes before serving.

Per Serving (excluding unknown items): 132 Calories; 4g Fat (25.6% calories from fat); 2g Protein; 23g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 790mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 1/2 Fruit; 1 Fat.