

## Roasted New Potato Salad with Green Chiles

<http://userealbutter.com/2009/03/22/roasted-potato-green-chile-salad/>

*from the Texas Border Cookbook*

4 long green chiles, roasted and coarsely chopped (I skin and de-seed the chiles after roasting)

2 1/2 lbs. new potatoes, washed (I cut the potatoes in half because I like the crunchy roasted parts)

3 tbsps corn oil

salt

pepper

3 tbsps white wine vinegar

1/3 cup red onion, fine dice

1/2 cup olive oil

Roast chiles if necessary (do not use canned chiles, no flavor!) and chop into a medium dice. Toss potatoes with salt, pepper and corn oil and roast in oven at 400°F or on grill until done. (Jen's note: I roasted in a single layer in a baking dish for 40 minutes at 425°F.) Cut potatoes in half and toss with olive oil, vinegar, red onion and chiles. Chill 30 min and serve. (Jen's note: I like to serve this warm.) Serves 8.