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Smashed Fingerlings with Jalapeños

88 Ratings

Published [July 2014](#)

Ingredients

- 3 pounds fingerling potatoes, halved crosswise if large
- ½ cup olive oil, divided
- Kosher salt and freshly ground black pepper
- ¼ cup Sherry vinegar or red wine vinegar
- 1 tablespoon whole grain mustard
- 1 jalapeño, thinly sliced into rounds, seeds removed if desired
- ¼ cup (lightly packed) torn flat-leaf parsley leaves

Recipe Preparation

- Preheat oven to 450°. Toss potatoes with ¼ cup oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing once, until golden brown and tender, 30–35 minutes. Let cool slightly, then lightly flatten.
- Meanwhile, whisk vinegar and mustard in a large bowl. Gradually whisk in remaining ¼ cup oil until emulsified; season with salt and pepper. Add potatoes, jalapeño, and parsley and toss; season with salt and pepper.

Nutritional Content

Calories (kcal) 259 Fat (g) 14 Sodium (mg) 57 Carbohydrates (g) 32 Dietary Fiber (g) 4 Total Sugars (g) 1 Protein (g) 3
Saturated Fat (g) 2 Cholesterol (mg) 0

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