



## **Olive on Tap Balsamic Roasted New Potatoes with Asparagus**

INGREDIENTS: 2.5 lbs New Potatoes (such as Jersey Royal or another small waxy variety), cut into quarters \* 1 lb Asparagus tips, cut into 2 inch pieces or halved \* 2 tbsp **Olive on Tap Garlic Olive Oil**  
4 tbsp **Olive on Tap 18yr Aged Balsamic Vinegar**  
A generous pinch of salt and pepper

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Preheat oven to 390F. In a large roasting tin, add the olive oil, balsamic vinegar and salt. Add the potatoes and toss to coat fully before roasting for 20 minutes. After 20 minutes, add the asparagus with a little extra olive oil, if needed. Toss to coat and cook for a further 15 minutes. Season with extra balsamic vinegar, salt and pepper.

**Serve and enjoy!**