

## Roasted Potatoes & Blue Cheese Potato Salad

### Ingredients:

3 lbs red Potatoes (about the same size)  
1/2 cup EVO oil  
Salt & black Pepper  
1 1/2 cups crumbled Blue Cheese  
1 cup chopped hard-boiled Eggs  
1 cup Mayonnaise  
3/4 cup Sour Cream  
1 cup chopped Celery  
1/2 cup thinly sliced green Onions  
1/4 cup crumbled crispy cooked Bacon  
2 tbsp grainy Mustard  
3 tbsp white Wine Vinegar  
2 tsp Sugar

### Directions:

Preheat the oven to 375°.  
Toss the whole potatoes with the olive oil and sprinkle with salt and pepper.  
Spread out on baking sheets in a single layer and roast for 30 minutes, or until a knife plunges easily through the largest potato.  
Remove from the oven and cool the potatoes for 20 minutes.  
Meanwhile, in large bowl, combine the blue cheese, hard-boiled eggs, mayonnaise, sour cream, chopped celery, green onions, bacon, mustard, vinegar, sugar, 1 1/2 tbsp of pepper and 1 1/2 tsp of salt.  
Halve the potatoes and then quarter the halves, to make eight chunks from each potato.  
Place them in a large mixing bowl, pour the dressing over the potatoes, and stir gently until well combined.  
Store chilled in plastic or glass for up to 1 week.