

Roasted Potatoes with Chipotle Aioli

Type: Side

Serves: 2

Time to Prepare: 40 minutes + 30 minutes to cool down

Ingredients

2 red potatoes, cubed

1 tsp. of olive oil

¼ tsp. of salt

½ cup of Veganaise

Juice of 1 lime

3 cloves of garlic, minced

Zest of 1 lime

1 tbsp. of adobo chipotle sauce

½ tsp. of chipotle powder

Instructions

Preheat the oven to 425 degrees.

Cube the potatoes, leaving the skins on them.

Toss them in the olive oil and salt.

Place them in a baking dish, but do not cover it.

Roast the potatoes for 30 minutes.

While they are roasting, mince the garlic.

Mix all of the other ingredients together.

When the potatoes are done roasting, allow them to cool for 30 minutes.

Mix the potatoes into the sauce.

Kitchen Equipment

Measuring Cup
Measuring Spoon
Cutting Board
Knife
Mixing Bowl
Baking Dish
Spoon

Presentation



If you serve this singly, consider placing it in a dark red long dish. The dark red color will evoke the heat of the dish and will also contrast the light color of the aioli. You can serve this in a small iron skillet as well. Finally, dress it with a cut of cilantro or lime peel for some extra color.

Time Management

This recipe requires little labor, but does take a decent amount of time to put together. That means it's the perfect recipe to pair with something that's a bit more labor intensive as you can work on that dish while this one roasts and then cools. Also, this dish will keep well for up to two days and will get better as it sits as the flavors will meld together.

Complementary Food and Drinks

Because the garlic is potent in an aioli and the chipotle is spicy, this should be paired with something sweet. Corn is a good side with which to pair it and a sandwich with sweet peppers is another one.

Where to Shop

Veganise can be found at stores that have a decent vegetarian/healthy living section. While many stores have these now, not all do and if you are at a loss as to where to go, try Whole Foods and Wild Oats. For the adobo sauce, this most often comes in a small red can with chipotles (usually called chipotles in adobo sauce.) This can most easily be found at places that specialize in Mexican food, although if you live in the Southwest, you can find them just about anywhere. For the chipotle powder, try your local market's spice aisle, a spice specialty store, or a gourmet market.

How It Works

A traditional aioli is made with mayonnaise, lots of garlic, and lemon juice. This one is a Southwestern version of that, so it replaces the lemon juice with lime and adds chipotle powder to make it spicy. The chipotle powder gives the aioli a swift kick while the adobo sauce is subtler and gives a lingering burn. It also adds a slightly tangy flavor to the sauce. Using red potatoes lets their color stand out within the sauce and roasting them gives them a dark flavor that will complement the dark flavor of the chipotle. Coating them in oil and salt infuses them with a little flavor, helps them crisp, and keeps them from sticking to the pan.

Chef's Notes

This recipe is a favorite of mine and, although it's meant to be served as a side, I sometimes make it just by itself.

Nutritional Facts (individual servings in parentheses, does not include any options)

Calories 898.1 (449.1)

Calories from Fat 650.6 (325.3)

Fat 72.3g (36.1g)

Total Carbohydrates 56.5g (28.3g)

Dietary Fiber 4.1g (2.1g)

Sugars 3.2g (1.6g)

Protein 5.4g (2.7g)

Salt 1237mg (618.5mg)

Vitamin A 0% (0%)

Vitamin B6 32% (16%)

Vitamin C 85% (42.5%)

Calcium 2% (1%)

Iron 11% (5.5%)

Thiamin 9% (4.5%)

Riboflavin 4% (2%)

Niacin 18% (9%)

Folate 8% (4%)

Phosphorous 12% (6%)

Potassium 40% (20%)

Zinc 7% (3.5%)

Magnesium 14% (7%)

Copper 33% (16.5%)

Interesting Facts

Aioli is a condensation of the words ail and oli, which mean garlic and oil.

The aioli is of French origin.

Adobo is the Spanish word for marinade.