

Honey Mustard Roasted Potatoes

Recipe provided by www.honey.com

Makes 12 servings

2 lbs. red new potatoes

½ cup Dijon mustard

¼ cup honey

½ tsp. crushed dried thyme leaves

Salt and pepper, to taste

Wash potatoes and cut each into 4 to 6 pieces; set aside. Whisk together mustard, honey and thyme in small bowl. In large bowl, toss potatoes with honey, thyme, mustard until coated evenly. Arrange potatoes on foil-lined baking sheet, sprayed with vegetable cooking spray. Bake at 400° F for 40-45 minutes or until potatoes begin to brown around edges, stirring potatoes once or twice during cooking. Season to taste with salt and pepper before serving.