

Porchetta-Spiced Potatoes  
By Kay Chun  
*The New York Times/NYT Cooking*

Total Time: 40 minutes

Servings: 6 to 8

**Ingredients**

5 tablespoons extra-virgin olive oil  
3-pounds baby potatoes (such as creamer, baby white or new potatoes), halved  
Salt  
1 tablespoon minced garlic  
1 tablespoon ground fennel or 1 tablespoon whole fennel seeds, ground  
1 teaspoon dried thyme  
1 teaspoon finely chopped fresh rosemary  
1 teaspoon finely chopped fresh sage  
½ teaspoon freshly ground black pepper  
½teaspoon red-pepper flakes  
Chopped parsley, for garnish

**Preparation**

1. Heat oven to 425 degrees. On a rimmed baking sheet, combine 2 tablespoons of the oil and potatoes, and season with salt; toss to evenly coat. Spread in an even layer and roast until light golden, 20 minutes.
2. Meanwhile, in a small bowl, combine the remaining 3 tablespoons oil, garlic, fennel, thyme, rosemary, sage, black pepper and red-pepper flakes, and season to taste with salt; mix well.
3. Spoon the herb mixture over the potatoes and toss until evenly coated, using a spatula to lift up the potatoes if necessary. Continue roasting until the potatoes are fragrant, golden brown and tender when pierced with a fork, 10 to 15 minutes longer.
4. Transfer potatoes to a serving platter and garnish with parsley. Serve warm.