

Zucchini with Potatoes and Thyme

Adapted from *Bon Appétit*

RECIPE TYPE: Side dish
SERVES: 4-6
PREP TIME: 10 minutes
COOK TIME: 45 minutes



Ingredients

- 4 tablespoons vegetable oil
- 1 1/2 pounds potatoes (about 4-5 medium potatoes), peeled, and cut into 3/4-inch cubes
- Garlic powder, to taste
- Salt and pepper, to taste
- 2 tablespoons fresh thyme leaves (or 2 teaspoons dried thyme leaves)
- 1 1/2 pounds zucchini (about 4 small zucchini), cut into 1/2-inch cubes

Directions

1. Preheat the oven to 425 °F. Line a large baking sheet with aluminum foil, and spray generously with cooking spray.
2. Toss potato cubes with 3 tablespoons of oil; season with salt and pepper, and garlic powder (to taste). Add mixture in a single layer to the prepared baking sheet. Cover with aluminum foil, and roast for 20 minutes. Then remove the foil, and roast for another 15 minutes, until the potato cubes are golden and crusty on the side touching the pan. Remove the pan from the oven, and carefully turn each potato cube, with a spatula. Return pan to the oven, and roast for another 10 minutes. Check potatoes for tenderness. Once done, transfer potatoes to a large serving bowl, and toss with the thyme leaves.
3. While the potatoes are roasting on the second side, heat remaining 1 tablespoon oil in a large skillet. Add zucchini, and season with salt and pepper. Cook until tender and light brown on all sides, approximately 10 minutes.
4. Add zucchini to bowl with potatoes, and toss to combine. Season to taste with salt and pepper. Serve warm or at room temperature.

