

Fingerling Chips & garlic dip

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Ingredients

Chips

1lb of EarthFresh Fingerling potatoes

Olive oil

Steak seasoning

Garlic Dip

1/2 cup of mayonnaise

1/4 cup of sour cream

3 cloves of minced garlic

1/2 tsp salt

1/2 tsp pepper

Directions

Preheat oven to 400f

In medium bowl mix together all the ingredients for the garlic dip and refrigerate for at least 30 mins.

Thinly slice EarthFresh Fingerling Potatoes lengthwise.

Pat dry the sliced potatoes and drizzle with olive oil until lightly covered and sprinkle with steak spice or your choice of seasoning.

Place in a single layer on a parchment lined baking sheet.

Place baking sheet in preheated oven for 20-25 minutes until they've reached desired doneness.

Remove from oven and serve warm with dip. These chips are also amazing once they've cooled off, either way they are crispy and delicious.

Enjoy!