

Korean Potatoes

Ingredients:

- 2 tbsp. Gochujang Olive Oil**
- 1 lb. baby potatoes, halved (I used red, white & purple)**
- 1 tsp. Sea salt (to taste)**
- 1 medium yellow onion, diced**
- 4 cloves garlic, minced**
- 1 c. chicken broth**
- 1 tbsp. Migliore Sicilian Lemon Balsamic**
- 3 tbsp. Raw Honey**
- 1 carrot, finely diced**
- 2 tsp. Migliore Toasted Sesame Oil**
- 1 green onion, thinly sliced, plus more for garnish**

Directions:

In a large skillet over medium heat, heat oil. Add potatoes, season with a large pinch of salt, and let cook until a golden crust develops, stirring occasionally, 8 to 10 minutes. Add onion and garlic and stir until garlic is golden, 2 to 3 minutes. Add in broth, balsamic and honey, then stir to evenly combine. Bring to a simmer and let cook for 8 minutes.

Add carrots, then continue cooking until liquid has reduced to a sticky sauce, stirring occasionally, about 4 minutes more. Remove from heat, add sesame oil and green onions, and stir to combine evenly.

Garnish with more green onions before serving. 4 Servings

