



# Herb Roasted Christmas Fingerlings

## Little Potatoes, Big Flavor

These little fingerling potatoes are my favorite. They look like tiny, knobbly treasures. Roasting them makes their skins crispy and their insides fluffy. Doesn't that sound perfect?

I grow thyme and sage in my kitchen window. Their smell reminds me of my own grandma's holiday kitchen. Using fresh herbs makes all the difference. It turns simple food into something special.

## A Simple Trick I Learned

We start by roasting the potatoes covered with foil. This steams them

first. It makes them tender all the way through. Then we take the foil off to get them crispy.

I learned this trick years ago. My first batch came out hard in the middle. I was so disappointed! Now I never skip the foil step. It matters because it gives you the perfect texture. Crispy outside, soft inside.

## The Herb Chop

While the potatoes roast, chop your herbs. Mix the thyme and sage with the salt. The salt helps chop the herbs finely. It also makes the flavors stick to the potatoes.

*Fun fact: Rubbing fresh sage leaves makes your fingers smell like Christmas!* I still laugh at that. My grandson calls it “tree smell.” Do you have a favorite holiday smell?

## Shake and Bake

After the foil comes off, you must shake the pan. Do this halfway through. It stops the potatoes from sticking. It also helps them brown evenly on all sides.

Listen for a sizzle. That’s the sound of flavor happening. When they are done, a knife should slide in easily. Be careful, the pan is very hot. What’s your favorite “done” test in the kitchen?

## Bringing It All Together

Now, toss the hot potatoes right in the bowl with the herbs. The warmth wakes up the herbs. Their wonderful smell fills the whole room. Let them sit for five minutes before serving.

This wait matters. It lets the flavors settle into the potatoes. It also saves your tongue from a burn! I always sneak one early, though. Do you?

## More Than Just a Side Dish

This recipe is simple. But it teaches patience and care. Good food doesn't need to be complicated. It just needs a little love and the right steps.

These potatoes have sat on my table for many holidays. They remind us that the best things are often small and humble. What's a simple food that means a lot to your family?

See also Banana Zucchini Muffins

## Ingredients:

Ingredient	Amount	Notes
Fingerling potatoes, unpeeled	2 pounds	
Vegetable oil	3 tablespoons	
Fresh thyme, chopped	2 teaspoons	
Fresh sage, chopped	2 teaspoons	
Table salt	$\frac{1}{2}$ teaspoon	



Herb Roasted Christmas Fingerlings

## My Little Golden Christmas Potatoes

Hello, my dear. Come sit by the warm oven. I want to tell you about my favorite Christmas potatoes. They are called fingerlings. They look like little golden fingers. I think they are so charming. We roast them with herbs until they are crispy. Doesn't that smell amazing? The sage and thyme remind me of my own grandmother's kitchen. She would hang bunches of herbs to dry. I still laugh at that memory. Let's make some magic together.

**Step 1:** First, we wake up the oven. Move the rack to the middle. Heat it to 450 degrees. Toss the potatoes in a pan with oil. Make sure each one gets a shiny coat. Then cover the pan tightly with foil. This steams them soft inside. (My hard-learned tip: Use a towel to hold the foil. The pan gets very hot!)

**Step 2:** After 15 minutes, take off the foil. Be careful of the steam! It will puff out like a dragon's breath. Shake the pan. Now let them roast uncovered. They will get spotty and brown. Shake them once more halfway. Are they tender? Pierce the biggest one with a knife. If it slides in easily, they are perfect.

**Step 3:** While they roast, chop your herbs. Mix the thyme, sage, and salt together. Chop until they become friends. When the potatoes are done, toss everything in a bowl. The warm potatoes will soak up the herby flavor. Let them rest for five minutes. This makes them even tastier. **Do you prefer crispy or soft potatoes? Share below!**

**Cook Time:** 35-40 minutes

**Total Time:** 45 minutes

**Yield:** 4-6 servings

**Category:** Holiday Sides

## Three Fun Twists to Try

These potatoes are like a blank canvas. You can paint them with so many flavors. Here are my favorite ideas. They are all simple and fun. I think you will love them.

**Cheesy Snowdrift:** After tossing with herbs, sprinkle with grated parmesan. It melts into a salty, snowy crust.

**Zesty Lemon Pepper:** Add the zest of one lemon to the herbs. A little black pepper makes it sparkle.

See also [Slow Cooker Root Beer BBQ Pork Ribs](#)

**Garlic Butter Bliss:** Skip the oil. Toss the hot potatoes in melted butter with one minced garlic clove. So cozy.

**Which one would you try first? Comment below!**

## Serving Them Up Right

These potatoes make any meal feel special. I love to serve them on my old wooden platter. It shows off their golden color. They go beautifully with a simple roast chicken. Or next to glazed ham for Christmas. For a pretty touch, sprinkle on more fresh herbs. A little flaky salt on top is nice too.

For a drink, I think of two choices. A glass of dry apple cider is lovely. It is crisp and festive. For the grown-ups, a pale ale pairs wonderfully. It cuts through the richness. **Which would you choose tonight?**



Herb Roasted Christmas Fingerlings

## Keeping Your Roasted Potatoes Happy

Let's talk about keeping these tasty potatoes. They are best fresh and warm. But you can save them for later too.

Store cooled leftovers in the fridge. Use them within three days. I once tried freezing roasted potatoes. They lost their perfect crispy skin.

To reheat, use your oven. A quick bake at 400 degrees brings back the crunch. This matters because texture is everything with a roast potato.

You can wash and oil the potatoes ahead of time. Keep them covered in the fridge until roasting. This small step makes dinner easier. **Have you ever tried storing it this way? Share below!**

## Simple Fixes for Common Hiccups

Sometimes our cooking needs a little help. Here are three common issues and easy fixes.

First, potatoes not browning? Your oven might be too crowded. Use a big enough pan. I remember when my potatoes steamed instead of roasted. Spreading them out fixed it.

Second, herbs burning? Always add them after roasting. Tossing them in at the end keeps their flavor bright and fresh. This matters for the best taste.

Third, potatoes not tender inside? Pierce the biggest one with a knife. If it meets resistance, cook five minutes more. Getting it right builds your cooking confidence. **Which of these problems have you run into**

before?

## Your Quick Questions, Answered

**Q: Is this recipe gluten-free?** A: Yes, it is naturally gluten-free. Just check your oil label to be sure.

**Q: Can I make these ahead?** A: You can prep the herbs early. But roast the potatoes just before serving for best texture.

See also Baked Apple Fritters

**Q: What if I don't have sage?** A: Use rosemary instead. Or try a teaspoon of dried Italian seasoning. \*Fun fact: I grew my first sage plant in an old coffee tin!\*

**Q: Can I double the recipe?** A: Yes! Use two pans side-by-side in the oven. Switch their positions halfway through cooking.

**Q: Any optional tips?** A: A sprinkle of Parmesan cheese after roasting is lovely. **Which tip will you try first?**

## From My Kitchen to Yours

I hope you love making these potatoes. They always remind me of cozy family dinners. The smell of herbs fills the whole house.

I would love to see your creation. Sharing food stories connects us all. It makes my old heart so happy.

**Have you tried this recipe? Tag us on Pinterest!** You can find me at @ElowensKitchen. I can't wait to see your holiday table.



Herb Roasted Christmas Fingerlings | 10

Happy cooking!  
—Elowen Thorn.



HERB ROASTED  
**CHRISTMAS**  
**FINGERLINGS**

## Herb Roasted Christmas Fingerlings





## Herb Roasted Christmas Fingerlings | 13

[Print Recipe](#)

# Herb Roasted Christmas Fingerlings

Author: Elowen Thorn



## Herb Roasted Christmas Fingerlings | 15

Cooking Method:[Roasting](#)



## Herb Roasted Christmas Fingerlings | 16

Cuisine:[American](#)



Courses:[Side](#)



## Herb Roasted Christmas Fingerlings | 18

Difficulty: **Beginner**

Prep time: **10 minutes**



## Herb Roasted Christmas Fingerlings | 20

Cook time: **35 minutes**

Rest time: **5 minutes**



## Herb Roasted Christmas Fingerlings | 22

Total time: **50 minutes**

Servings: **4 servings**



## Herb Roasted Christmas Fingerlings | 24

Calories: **220 kcal**



Best Season:**Summer**

## **Description**

Roasted Fingerling Potatoes with Mixed Herbs

## Ingredients

- 2 pounds fingerling potatoes, unpeeled
- 3 tablespoons vegetable oil
- 2 teaspoons chopped fresh thyme
- 2 teaspoons chopped fresh sage
- ½ teaspoon table salt

## Instructions

1. Adjust oven rack to middle position and heat oven to 450 degrees. In 13 by 9-inch baking pan, toss potatoes with oil until evenly coated. Arrange potatoes in even layer. Cover pan tightly with aluminum foil. Transfer pan to oven and roast for 15 minutes.
2. Carefully remove foil (steam will escape). Shake pan and continue to roast, uncovered, until potatoes are spotty brown and tender and largest potato can be pierced easily with tip of paring knife, about 20 minutes longer, shaking pan halfway through roasting.
3. While potatoes roast, chop thyme, sage, and salt until finely minced and well combined. Transfer potatoes and any oil to bowl and toss with herb mixture until evenly coated. Transfer potatoes to platter. Let cool for 5 minutes before serving.

## Notes

Before You Begin: If using a glass or ceramic baking dish, increase the roasting time in step 1 by 5 minutes. This recipe can easily be doubled; roast the potatoes in two 13 by 9-inch baking pans on the same oven rack.

Keywords: Potatoes, Fingerling, Herbs, Christmas, Side