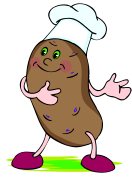


Bacon and Blue Cheese Fingerling Potatoes

Serves 4



2 cups fingerling potatoes

1 Tbsp. olive oil

½ tsp. salt

½ tsp. ground black pepper

¼ cup crumbled blue cheese

¼ cup bacon crumbles

¼ cup chopped fresh chives

Preheat oven to 425 degrees. Rinse fingerling potatoes, pat dry, and toss with olive oil. Place potatoes in a baking dish, sprinkle with salt and pepper; bake 20 minutes or until tender. Remove potatoes from oven, place in serving dish and sprinkle with blue cheese, bacon and chives.

Per serving: 157 calories, 7 g fat, 6 g protein, 16 g carbohydrate, 1g fiber, 583 mg sodium.