Roasted Potatoes and Kale with Tahini Sauce

2 pounds waxy potatoes, cut into ½” – ¾” pieces

1/3 cup olive oil

½ teaspoon each salt and pepper

12 ounces kale, stems and center ribs removed and chopped

Tahini Sauce Ingredients:

2 – 3 cloves garlic

1/3 cup tahini (ground sesame seeds)

¼ cup lemon juice

2 tablespoons water

½ teaspoon salt

½ teaspoon ground pepper

1 teaspoon cumin

½ cup Parmesan cheese, shredded

1. Preheat your oven to 450°. Toss the potatoes with olive oil, salt and pepper, and spread over sheet pan. Roast for 25 minutes, checking occasionally to see if potatoes need to be turned.
2. Meanwhile, make your tahini sauce by blending the garlic, tahini, lemon juice, water, salt, pepper and cumin in a blender or food processor.
3. After roasting the potatoes for 25 minutes, spread the chopped kale over the potatoes and continue to roast for 5 minutes. Turn off the heat and leave in the oven for another 5 minutes.
4. Combine the Potatoes and kale with the tahini in a bowl. Toss in Parmesan cheese, if desired.

Serves 6