Peruvian Potatoes with Avocado Dip

Yields 8 servings

INGREDIENTS

**POTATOES**
- 2 tbsp olive oil
- 1½ tsp chili powder
- 1 tsp garlic salt
- 1 tsp cumin
- 1½ lbs fingerling potatoes
- 1 tsp paprika

**AVOCADO DIP**
- 2 avocados, ripe, peeled, pitted, and mashed
- ¼ cup sour cream
- 1 tbsp lime juice
- 2 tbsp cilantro, fresh, chopped
- 1 tsp garlic salt

DIRECTIONS

**POTATOES**
1. Preheat oven to 400°F.
2. Stir together oil and seasonings in a large bowl.
3. Add potatoes and stir well to coat with mixture.
4. Place on a large, parchment lined baking sheet.
5. Bake for 40 to 50 minutes, until golden brown and tender when poked with a fork.

**AVOCADO DIP**
1. Mix all of the ingredients for the dip together in a medium bowl.
2. Cover with plastic wrap and refrigerate at least 30 minutes.

Serve warm potatoes and chilled avocado dip together.