

La Ratte de Paris Potato Pilaf Recipe

By **Thomas Lasher of Inn Season**

Serves 4–6 people

Ingredients:

3 cups of ½" La Ratte de Paris potatoes
¾ cup cooked wild rice
1 cup sliced leek (white & pale green parts only)
1 tbsp chopped fresh dill
½ tsp lemon zest
extra virgil olive oil
salt and pepper to taste

Directions:

1. Preheat oven to 450°.
2. Lightly oil and salt potatoes.
3. Place potatoes on a baking sheet and roast for 8–10 minutes.
4. Sauté leeks in olive oil over medium heat until soft, 5–7 minutes.
5. Add roasted potatoes, cooked wild rice, dill and lemon zest.
6. Mix well.
7. Add salt and pepper to taste.



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Located in the heart of the midwest in Royal Oak, Michigan, Inn Season turns out some of the finest vegan and vegetarian food in the entire country. There is always a wait for a table because the food is outstandingly delicious. Thomas Lasher, chef/owner of Inn Season has prepared a special recipe for this famous potato and it is his favorite way to have the La Ratte de Paris.



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