

New Potatoes With Sun-Dried-Tomato Mash

2 cloves garlic
1/4 cup cilantro
1/4 cup olive oil
1/4 cup coarsely chopped rehydrated sun-dried tomatoes (about 1 ounce or .06 pound dry weight)
1/4 cup grated Asiago or Parmesan cheese
1 teaspoon kosher salt
1 teaspoon freshly ground pepper
4 pounds new potatoes, washed and thinly sliced

Preheat the oven to 350 degrees. Place all of the ingredients except the potatoes in a food processor and blend until they form a paste (or mash), thinning with a little water if necessary. Thoroughly coat the sliced potatoes with the tomato mash and place in layers in a baking dish, seasoning each layer with additional salt and pepper to taste. Cover with foil and cook for 45 to 60 minutes or until tender.