

Sous Vide Red Potatoes

Ingredients:

- 1 ½ pounds red potatoes; washed, dried, and cut into chunks
- 2 Tablespoons of infused garlic oil
- 2 Tablespoons of chives
- Salt and Pepper

Directions:

1. Set your sous vide water to 194°
2. Mix your wash, dried, and cut potatoes with oil, chives, and salt and pepper.
3. Place everything into a storage bag (or food sealer bag). Remove as much air as possible (or seal with your food sealer machine).
4. Once your water is at temp, place your potatoes in the water so they are completely submerged.
5. Set a timer for one hour.
6. At the end of the time, remove potatoes and serve.