Roasted Ranch Potatoes

Sauce

1/4 cup mayonnaise

1/4 cup sour cream

2 Tablespoons milk

2 Tablespoons fresh cilantro, chopped

1 Tablespoon white vinegar

2 teaspoons fresh dill, chopped

1 clove garlic, minced

1 teaspoon onion powder

1/4 teaspoon salt

1/4 teaspoon pepper

Potaotes

2 pounds Yukon Gold potatoes, cut into 1" pieces

1/4 cup olive oil

2 cloves garlic, minced

2 teaspoons onion powder

1 teaspoon salt

1 teaspoon pepper

2 cup sharp cheddar cheese

1 Tablespoon fresh cilantro

2 teaspoons fresh dill

Whisk sauce ingredients together in a bowl.

Toss potatoes with oil, garlic, onion powder, salt and pepper.

Arrange potatoes in a single layer on a baking sheet.

Roast 35-40 minute at 400.

Sprinkle with cheddar and bake another 3 minutes.

Transfer to platter and sprinkle with cilantro and dill.

Serve with sauce.