

Parsley Potatoes

Sides

Prep Time: 5 minutes Cook Time: 10 minutes Total Time: 15 minutes Difficulty: Easy Servings: 4

INGREDIENTS

1 pound bag of small red or multi-colored potatoes 1/3 cup of chopped parsley

2 tablespoons of butter

1/4 teaspoon of kosher salt

DIRECTIONS

Wash the potatoes and cut them in half. Bring a pot of salted water to boil. Boil the potatoes for 10 minutes. The potatoes should be tender but not mushy.

Once the potatoes are done boiling, drain them and return them to the pot. Add the butter, salt, and chopped parsley. Mix until the potatoes are completely covered. Add additional salt and pepper to taste, and serve.