

Buttered Parsley Parmesan Potatoes

BUTTERED PARSLEY & PARMESAN RED POTATOES

1½ to 2 pounds small red potatoes

Kosher salt and freshly ground black pepper

3 tablespoons butter, cut into slices

¼ cup chopped fresh Italian parsley

Add the potatoes to a medium saucepan and cover with cold water by 2 inches. Bring to a boil and add 1 teaspoon of kosher salt. Reduce to a rolling simmer and cook until the potatoes are fork tender and the skin is beginning to fall away from the potatoes, about 20 minutes. Drain the water from the pan. Quickly add the potatoes back to the saucepan with the butter and parsley, and season with kosher salt and freshly ground black pepper. Give the potatoes a vigorous stir with a wooden spoon or shake with the lid on so the potatoes break up a bit. Let sit on the still warm (but off) burner for 5-10 minutes and serve.