

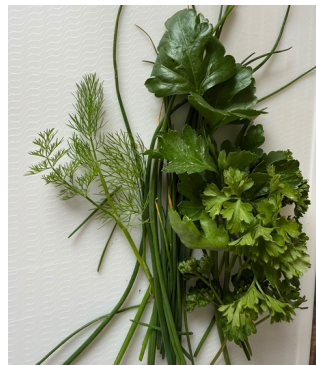
BUTTERY HERBY TATTIES



- * 1 kg baby potatoes
- * 1 tbsp chives finely chopped
- * 1 tbsp parsley finely chopped
- * ½ tbsp dill finely chopped
- * ¼ cup freshly grated parmesan cheese.
- * 50 g unsalted butter
- * Salt to taste
- * Black peppers to taste
- * 1tbsp mint finely chopped (optional)

INSTRUCTIONS

- * Prep the potatoes: scrub and wash the potato clean if using whole, otherwise, peel, rinse and cut into equal chunk sizes.
- * Boil: Fill a large pot with cold water and place on medium-high heat, add salt and stir to combine. Transfer the potatoes into the cold water making sure it is fully submerged and bring the water to a rapid boil for about 5 minutes then reduce the heat to simmer for another 10 to 15 minutes until the potatoes are done and fork-tender. You can also pierce the potato with a knife and if it doesn't resist then it is done.
- * Drain the potatoes in a colander and return the pot to the stove. I cut mine into halves so that the potatoes can absorb the buttery flavors.
- * Make the buttery herb sauce: add butter to the hot pan to melt, then add finely chopped parsley, dill, and chives, stir to combine, and cook on low heat for about a minute. Keep an eye so it doesn't burn, just cook until fragrant.
- * Combine: add the drained potatoes to the melted butter and toss to combine. Stir in the grated parmesan cheese until melted. Transfer to a bowl, serve and enjoy!



TIPS

- * Make this recipe vegan/dairy free by swapping the butter to a plant-based one or use quality olive oil or any other cooking oil of choice.
- * You can also swap the parmesan cheese for nutritional yeast for a cheesy flavor.

HOW TO STORE

In the fridge: make sure it is completely cooled before storing. Transfer to an airtight container and store in the fridge for up to 5 days and up to 3 months in the freezer.

- * To reheat: simply microwave for a few minutes until warm or hot.

By Nicki Howells