

PARSLEY POTATOES

Ingredients

2 pounds potatoes, peeled and cut into 2-inch pieces
½ cup butter, melted
¼ cup minced fresh parsley
Salt and pepper to taste

Directions

1. Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender. Drain. Combine butter and parsley; pour over the potatoes and toss to coat. Season with salt and pepper.

Total Time – 30 minutes

6-8 Servings