

Parslied Potatoes



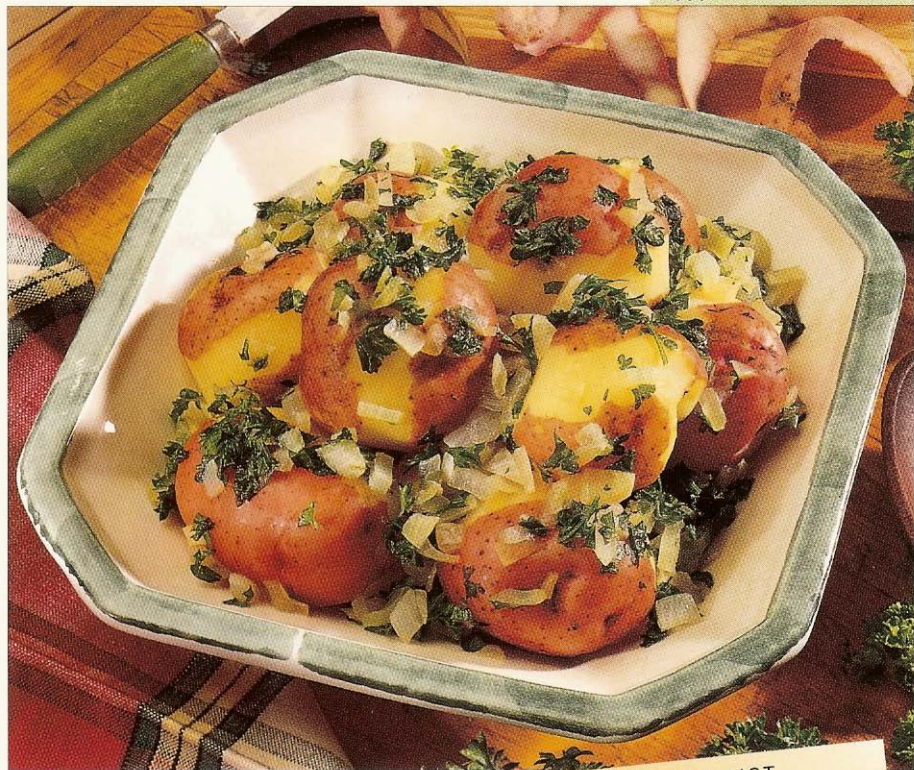
PREPARATION TIME
15 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
rib eye steaks



Chicken broth can now be purchased in large, foil-lined containers that can be resealed and refrigerated. Simply pour what you need. This helps eliminate waste and is cost effective.

SHOPPING LIST

- new red potatoes
- chicken broth • fresh parsley

ON HAND

- onion • oil • pepper • garlic

INGREDIENTS

- 1½ pounds small new red potatoes, scrubbed
- 1 tablespoon vegetable oil
- 1 medium onion, chopped
- 1 small clove garlic, crushed
- 1 cup chicken broth
- 1 cup chopped fresh parsley, divided
- ½ teaspoon pepper

SERVES 6

COOKIN' Xpress

- A vegetable peeler is the best utensil to quickly make the potato strips. It will also preserve most of the potato.
- Avoid overcrowding and use a skillet large enough to ensure the potatoes will remain in one even layer for the fastest cooking.

Make Ahead

Prepare a double-recipe of potatoes. Drain the leftovers and refrigerate for up to 3 days. Slice the potatoes and top with a vinaigrette dressing for a cold side dish.

♦ VARIATION

Replace the fresh parsley with basil leaves and add ¼ teaspoon hot red pepper flakes for an Italian twist.

1 Peel a strip of skin from around the middle of each potato; place potatoes in cold water. Set aside.



2 Heat a large skillet over medium-high heat; add oil. Sauté onion and garlic for 5 minutes or until tender. Add broth and ¾ cup parsley; mix well. Bring to a boil.

3 Place potatoes in a single layer in skillet. Return to a boil; reduce heat. Simmer, covered, for 10 minutes or until potatoes are tender.



4 Remove potatoes with a slotted spoon to serving bowl. Add pepper to skillet; stir. Pour sauce over potatoes. Sprinkle with remaining parsley.