

Nibbly Pig

Herby New Potatoes

New Potatoes are versatile and are great to use for salads, roasted, boiled or as an ingredient in frittatas or even as a pizza topping.

Ingredients (serves 2)

10 small new potatoes, washed

Knob of butter

Handful of chives, thyme and sorrel, roughly chopped

Salt and pepper

Method

Add the potatoes into a pan of boiling salted water, keeping them whole with the skin on (or cut them in half if they are bigger).

Cook for about 10-15 minutes until tender.

Drain and then add them back into the pan with the butter and herbs. Add salt and pepper then serve.

We had these with pork chops, peas and mange tout. They would be nice with fish, chicken or cold with other salads. Also, you could use other herbs depending on what you have to hand.

