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Parsley Potatoes



- 3 lb. potatoes
- 1/4 cup butter
- 1/4 cup chopped parsley

Instructions

Peel and quarter the potatoes, boil until tender, drain. Allow about 30 minutes for the potatoes to cool down, you should no longer see steam coming from them (this step helps them get crisp).

Melt the butter in a 10 inch high walled skillet on medium heat. Add the potatoes and allow to brown, flipping occasionally. We're looking for patches of browning, not brown all the way around.

After about 15 minutes add the parsley and stir to combine. Serve hot.

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- Prep: 10 min
 - Inactive: 30 min
 - Cook: 35 min

8 to 10 servings

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