

# ITALIAN HERB RED SKIN POTATOES

## UTENSILS:

3 Quart Saucepan

## INGREDIENTS:

- ½ Cup Olive Oil
- 1 Fresh Garlic Clove, minced
- ½ tsp Black Pepper
- 3 tsp Italian Seasoning Blend
- 1 Handful Fresh Parsley, finely chopped
- 3 lbs. Red Skin Potatoes

## DIRECTIONS:

Clean and quarter potatoes. Place ½ cup water in the pan with the potatoes and cover – cook on Medium heat until the whistle sounds. Close the whistle and turn heat to low. Do NOT remove the lid. Cook for 30 minutes. Toss with all other ingredients and serve.

## NOTES:

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