

Herbed New Potatoes

Ingredients:

3 lbs assorted red and white new potatoes, halved.
3 tbs unsalted butter, melted
3 tbs finely chopped parsley
3 tbs finely chopped chives
Salt to taste.

Preparation:

Steam halved potatoes, covered, over boiling water until fully cooked, about 15 minutes. Test potatoes for doneness using a skewer to avoid splitting them.

Toss potatoes with melted butter; herbs and salt until coated.

Serve HOT.

Prepare time 20 minutes