

Side Dish

Lemony New Potatoes

Classic Potato Dishes

Servings: 4

2 pounds new potatoes

3 tablespoons butter

1 tablespoon lemon rind, finely grated

2 tablespoons lemon juice

1 tablespoon fresh dill or chives, chopped

salt and pepper to taste

extra fresh dill or chives for garnish

Scrub the potatoes well, or remove skins by scraping off with a sharp knife. Cook the potatoes in plenty of lightly salted, boiling water for about 15 minutes, until just tender.

While the potatoes are cooking, melt the butter over a low heat. Add the lemon rind, juice and herbs. Season with salt and pepper.

Drain the cooked potatoes and transfer to a serving bowl. Pour over the lemony butter mixture and stir gently to mix. Garnish with extra herbs and serve hot or warm.

Per Serving (excluding unknown items): 258 Calories; 9g Fat (30.0% calories from fat); 5g Protein; 42g Carbohydrate; 4g Dietary Fiber; 23mg Cholesterol; 102mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Fruit; 1 1/2 Fat.