

# CRISPY GARLIC BUTTER POTATOES

SERVINGDUMPLINGS.COM

COOK TIME: 40mins

SERVES: 4

CALORIES: 249 kcal (PER SERVING)

## INGREDIENTS

700 g/1.5 pounds small potatoes  
salt  
1 tbsp olive oil  
2 tbsp unsalted butter  
1 tsp garlic powder  
1/2 tsp each: black pepper, dried oregano,  
dried sage, onion powder  
1/4 tsp smoked paprika  
fresh parsley or thyme leaves, for serving  
1/4 tsp crushed red pepper flakes, for serving  
(optional)

## DIRECTIONS

You can use peeled or unpeeled potatoes. Cut the potatoes in half, if using larger potatoes, chop in smaller pieces.

Place the potatoes in a large pot and add hot water, about 5 cm/2 inch above the potatoes. Add 2 teaspoons salt. Cover and bring to a boil over medium-high heat, then reduce heat to a simmer. Cook about 20 minutes, until potatoes are soft or until knife-tender when testing for doneness. Drain.

Heat a large skillet over medium, add oil and butter. Place the potatoes in a single layer, cut-side down. Cook for 5 minutes or until golden-brown and crispy. Turn, cook for 5 minutes more. Cook in 2 batches, if needed, don't overcrowd the skillet.

Add black pepper, dried oregano, dried sage, garlic and onion powder, smoked paprika and 1/2 teaspoon salt. Stir and cook for 1 minute more. Finish off with freshly chopped parsley or thyme leaves. Serve!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.