# Lemon Parsley Red Potatoes

## Description

Lemon Red Potatoes with parsley is an easy way to spruce up a side helping of red potatoes. Always looking for more ways to use those lemons from the lemon tree in the back yard.

## Ingredients

- 6 medium red potatoes
- 1 lemon, juiced
- 2 tbsp parsley, chopped
- 2 tbsp chives, snipped
- sea salt to taste
- fresh ground pepper to taste

## Instructions

Slice red potatoes into 1/2 inch chunks. Place cut up potatoes into a pot, cover with water. Add some salt to the water and bring to a boil. Reduce heat and cook at a lower rolling boil for about 10 minutes until potatoes have softened.

Heat the olive oil in a sauce pan over medium heat. Drain potatoes and add to the sauce pan. Sauté for about 10 minutes until potatoes are lightly browned.

Add lemon juice and stir, cook for another 30 seconds. Remove from heat, add the parsley and chives and toss to mix thoroughly. Season with salt and pepper to taste.

## Summary

**Yield:** 6
**Prep Time:** 20 minutes
**Category:** Potatoes
**Cuisine:** American