

Appetizing Potatoes

Patate Appetitose

Appetizing Potatoes is a simple fast side dish, perfect for summer dinners

Difficulty level: low
cook time: 15 minutes
prep time: 30 minutes
serves: 4

Ingredients:
1,5 lb yellow potatoes
1 clump of parsley
1 clove of garlic
1 tbs. of white wine vinegar
3 sage leaves
1 tbs. anchovy pate
1/2 glass of EVOO
Sea salt



Wash the potatoes and place them in a pot with cold water lightly salted and boil them for 25-30 minutes according to their size. When the potatoes are cooked, but not too soft, remove from the water and make them cool for 2 minutes.

While the potatoes cook, wash and chop the parsley. Pour in a small pot, the oil, the sage (washed and dried) and the pressed garlic.

Once the potatoes are ready, put the small pot on the flame for about 2 minutes. Then remove the sage and garlic, add the chopped parsley, a tbs. of anchovy paste, 1 tbs. of vinegar and a couple of pinches of sea salt, then stir everything well. Keep the pot on the flame for a few more minutes.

In the meantime, peel the potatoes and slice them. Place the potatoes on a serving plate and coat the whole thing with the sauce you have cooked in the small pot and serve.

Buon appetito!

www.nonnaangelina.com

