



Crushed Potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 potatoes, boiled until soft - spring onions, chopped - olive oil - white wine vinegar - lemon juice - salt and pepper

Instructions

These potatoes make a satisfying, clean-tasting accompaniment to a lunch course or light supper. I've served them up here with some pork and apple (yes I know, I cook that *all the time*...). Makes enough for two light portions. 1. Drain the potatoes after cooking and bring them back to the dry pan. Add a glug of olive oil and gently heat for a minute. 2. Turn off the heat. Crush the potatoes with a fork but don't mash them completely. Add the spring onions, a little splash of white wine vinegar (a teaspoon is enough) and the same amount of lemon juice. Season well with salt and pepper. Apart from pork, this goes great with fish and it loves having gravy poured on it too :)