



Fried Rosemary Potatoes with a Sour Cream and Chiv

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves about 1-2 people The Ingredients -2 medium sized russet potatoes (cleaned, skinless and chopped into either fries or hashbrowns)

-½ tea spoon of Rosemary

-Just a pinch of Salt

-Just a pinch of Black Pepper

-Olive Oil

-Fresh minced Parsley

-Fresh minced Chives

-Sour cream

Instructions

Tips In the event russet potatoes are not available they can be substituted with purple potatoes or bintje potatoes as they are found great for pan frying. The Method Potatoes

1.Clean, peel then chop potatoes. Then set aside.

2.Coat a medium sized skillet with just enough olive oil to fill the bottom of the skillet then bring to a medium fire.

3.Heat the olive oil until hot then add the potatoes to the skillet.

4.Season the potatoes with a half table spoon of rosemary, a pinch of salt, and a pinch of pepper

5.Cook and flip until potatoes become golden brown and cook fully. Then set aside to drain from oil and cool.

Sour Cream Sauce

1.For each serving of potatoes, in a small bowl combine 1/3 cup of sour cream, half a table spoon of fresh minced chives and a pinch of fresh minced parsley wish well and serve.

2.Enjoy