

Steamed Potatoes w/ Garlic, Green Onion & Parsley

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Steaming the Potatoes

- 1 1/2 lb baby potatoes
- pinch sea salt

Set up a steamer. Fill with one inch of water and place over medium-high heat. Refer to the lessons on Steaming for more information, if necessary.

For even cooking, make sure to buy potatoes that are all relatively the same size. Wash the potatoes and place into the steaming basket. Sprinkle with a pinch of sea salt. Once the water is simmering, place the basket over the pot and cover with a lid. Steam until tender and cooked through, about 20 minutes or so.

Step 2: Dressing the Potatoes

- 2 tbsp green onions
- 1 to 2 garlic cloves
- 2 tbsp fresh parsley
- 2 to 3 tbsp extra-virgin olive oil
- sea salt, to taste
- freshly ground black pepper, to taste

While the potatoes are steaming, mince the garlic. Heat the olive oil and garlic in a small saucepan over low heat until fragrant. Set aside.

Finely dice the green onions and chop the parsley.

Once the potatoes are cooked through, remove them from the steaming basket and place into a large bowl. Add the olive oil/garlic mixture, along with the green onions and parsley. Season with salt and pepper to taste and toss to coat. Transfer to a serving bowl and serve.