

Sauteed Lemon Potatoes



This side dish will become an entertaining hit.

Ingredients

- 4 potatoes
- 3 tbsp olive oil
- 1 tbsp butter
- 1 lemon juiced

Method:

1. Preheat oven to 180°C. Peel and cut the potatoes into eighths. In a large saucepan parboil for 3 minutes, then drain.
2. In a large baking dish heat olive oil, butter and the juice of 1 lemon. Toss in the potatoes, baste well and season with sea salt and cracked pepper.

3. Cook in the oven for 15 minutes or until golden and tender.