



# From the Culinary Company Kitchen

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## Boiled Potatoes with Parsley

Yield: 6 portions

INGREDIENTS	AMOUNTS
Potatoes, peeled and quartered	2 lb
Butter, soft	1 oz
Parsley, chopped	2 Tbsp
Salt	1 tsp
Black Pepper, ground	¼ tsp

### Process

1. Peel, cut and place the potatoes into cold salted water
2. Bring water to a boil and cook until tender and drain
3. Toss potatoes with butter, parsley and seasonings to taste