

Pan-fried Baby Gold Potatoes

May 12th, 2025

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:30

Potatoes are an extremely versatile food. They can be boiled, mashed, frenched and fried, baked, roasted, steamed, or fried whole. Some preparations can be extremely complex and time consuming. Other preparations, like this one, are quick and easy. Clean the baby potatoes, then simply boil to ensure they are cooked all the way through; finally, fry the baby potatoes in butter for the perfect flavor. Dust with a little salt and then mix with Chimichurri Sauce.

Ingredients:

1.5 lb Baby Gold Potatoes

1 Cup Water

1 Tablespoon Butter

1/2 Teaspoon Salt

1 Tablespoon Chimichurri Sauce

Directions:

Place the Baby Potatoes in a 12" frying pan.

Add enough water to the pan so that the Baby Potatoes are mostly covered.

Put the pan on high heat.

Bring to a boil. Reduce the heat to medium-high and boil for 10 minutes.

Drain the water from the pan.

With the heat still set to medium high, add Butter to the Potatoes in the pan.

Lid and fry for 5 minutes.

Reduce the heat to medium low.

Stir the Baby Potatoes. Sprinkle with Salt.

Lid and fry for another 5 minutes, until the Baby Potatoes become nicely browned.

Stir in the Chimichurri Sauce, lid, and then remove from the heat.

Rest for 5 or 10 minutes, and serve.