



Potatoes with Onions and Herbs

Cooking time: 45 minutes

2 lb waxy potatoes cut into cubes
1 red onion cut into 8 pieces
1 tsp lemon juice
Salt and pepper
4 ½ oz/125 g butter
2 garlic cloves, crushed
2 tbsp chopped fresh thyme

Cook the cubed potatoes in a pan of boiling water for 10 minutes. Drain

Melt the butter in a large, heavy based frying pan and add the red onion wedges, garlic and lemon juice. Cook for 2-3 minutes, stirring. Add the potatoes to the pan and mix well to coat in the butter mixture.

Reduce the heat, cover the frying pan and cook for 25 – 30 minutes or until the potatoes are golden and tender. Sprinkle the chopped thyme over the top of the potatoes and season with salt and pepper to taste. Serve immediately as a side dish to grilled meat or fish.

Note: keep checking the potatoes and stirring throughout the cooking time to ensure they do not burn or stick to the bottom of the pan.