

Braised Fingerling Potatoes

Ingredients

Serves 4-6

2 to 3 Tbsp unsalted butter
2 lbs fingerling potatoes, scrubbed
1-1/2 to 2 tsp chopped fresh rosemary
1-1/2 cups chicken broth,
(home-made or low sodium canned)
Kosher salt
Freshly ground black pepper



Directions

Preheat oven to 375. Melt butter in a flameproof casserole large enough to hold potatoes in a single layer. Add potatoes and rosemary. Season with salt and pepper; stir to mix. Add broth to come 2/3 of the way up the sides of potatoes; bring to a boil. Cover and bake until potatoes are tender, some broth has cooked away, and remainder is slightly thickened, about 35 to 45 minutes.

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