



## Dilled Red Potatoes and Peas

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 4-6

### INGREDIENTS:

- ☐ 2 lbs. red potatoes, *halved*
- ☐ 1 bag frozen Laura Lynn peas
- ☐ ¼ cup fresh dill leaves
- ☐ 4 tbsp. butter
- ☐ ½ lemon
- ☐ 1 tbsp. olive oil

### DIRECTIONS:

- ☐ 1. Place red potatoes in medium pot with water and a dash of salt, bring to a boil.
- ☐ 2. Reduce heat and cook for about 8 minutes until potatoes are softened.
- ☐ 3. Add 2 cups of frozen peas and cook until they are bright green.
- ☐ 4. Carefully drain the pot to avoid crushing the potatoes.
- ☐ 5. Once drained, add potatoes and peas back to the pot, add butter and season with salt and pepper.
- ☐ 6. Carefully pour potatoes and peas into a serving dish.
- ☐ 7. Drizzle with olive oil and the juice from half of a lemon. Add fresh dill and gently stir.

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**Did you make this recipe?**

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