

LEMON, MINT & FETA NEW POTATOES

- Place 750g small new potatoes into a saucepan, cover with cold water and bring to the boil over medium-high heat. Reduce heat and simmer for 12 minutes or until just tender. Drain, refresh in cold water and halve lengthways.
- Heat 2 tbs extra virgin olive oil in a large frying pan. Add the potatoes and toss until golden. Stir through 2 sliced green onions, 2 crushed garlic cloves and 2 tbs lemon juice. Sprinkle with chopped mint, parsley and crumbled feta cheese before serving.

