



## S.P.A. Fingerling Potato Recipe

### Braised Fingerling Potatoes

Yield: 4-6 Servings

Prep Time: 10 Minutes

Cook Time: 35-45 Minutes

#### Ingredients:

2-3 Tablespoons Unsalted Butter  
2 Pounds S.P.A. Fingerling Potatoes, left whole and scrubbed  
2 Teaspoons fresh, chopped Rosemary  
1-1/2 Cups Chicken Broth, home-made or low sodium canned  
Kosher Salt and freshly ground Black pepper

#### Instructions:

Preheat oven to 375 degrees. 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 two-thirds up sides of potatoes; bring to boil. Cover and bake until potatoes are tender, some broth has cooked away and the remainder is slightly thickened, 35-45 minutes.

Serve hot.