

LEMON AND PARSLEY ROAST POTATOES SERVED WITH GRILLED SIRLOIN



Serving: 4 - 6

Cooking Time: 1 hour

Prep Time: 10 minutes

INGREDIENTS

- 2kg potatoes, skin on halved lengthwise

- Juice of 2 lemons
- Salt, to taste
- 125g butter, cubed
- 125ml (½ cup) fresh parsley chopped
- 6 x 250g sirloin, grilled

INSTRUCTIONS

Tip: Pot roasting potatoes leaves a deliciously flavourful slight crisp skin, but keep an eye on them as they burn very quickly

1. Combine the potatoes, lemon juice, salt, 30ml (2 tbsp) of the butter in a large frying pan and add cold water just to cover. Bring to a boil over medium heat and cook until the potatoes are tender, for (+/- 30 minutes). Increase the heat and boil rapidly until the pan is almost dry, for (+/- 20 minutes)
2. Carefully remove half of the potatoes to a plate and arrange the remaining potatoes cut side down in a single layer. Reduce the heat and cook undisturbed, until golden brown for (+/- 10 minutes). Remove, add butter and repeat until all the potatoes are done
3. Once all the potatoes are done, return all to the frying pan, add remaining butter and parsley to toss to combine, season and serve with the sirloin