



Steamed Potatoes

Serves: 2-3 Active Time: 35 minutes Total Time: 35 minutes

Ingredients:

- 500 grams small baby potatoes
- Salt to taste
- Pepper to taste
- Dried/fresh herbs
 - Sweet Basil
 - Oregano
 - Thyme
- 2 tbsp Olive oil



Directions:

- Wash the potatoes.
- Add water to a pot and place the steamer basket. Make sure the water is just below the basket.
- Bring to boil, then add the potatoes and cover the pot.
- Steam until potatoes are tender, about 30 minutes. Time varies depending on the size of the potatoes.
- When cooked, place the potatoes to a medium bowl.
- Pour the olive oil, stir and season with salt, black pepper and herbs to taste.
- Serve.
- May serve cashew sour cream on the side as desired.