



POTATO PARSLEY SALAD

14 baby red potatoes

1/4 cup chopped parsley

Olive oil

Coarse salt

Scrub the potatoes and place in a pot of salted water. Cook until a fork pierces the potatoes easily, about 20 minutes. Drain the water and let the potatoes cool down completely. Place them in a bowl and smash them with the back of a tablespoon. Add the parsley. Drizzle with enough olive oil to coat all the potatoes. Season with salt. Toss the salad being careful not to mash the potatoes. Serve.