



Sliced Spuds

INGREDIENTS:

- 1 cup olive oil
- 2 Tbsp. sweet onions, chopped
- 4 garlic cloves, minced
- 3 Yukon gold potatoes, sliced thin (about ¼ inch thick)
- 1/4 cup chicken stock
- 2 fresh rosemary sprigs
- 3 oz. Italian parsley, chopped fine

DIRECTIONS:

1. Heat olive oil in a non-stick sauté pan then add onions and garlic
2. Add potato slices when onions and garlic start to caramelize
3. When potatoes begin to brown, add chicken stock and rosemary sprigs
4. Season with salt and pepper then stir to combine
5. Add parsley
6. Stir occasionally while allowing the mixture to reduce
7. Serve when the liquid has reduced 50%

