

Chutneyed Baby Potatoes ①

Serves 4

Total Time: 20mins Preparation: 10mins Cook: 10mins

INGREDIENTS

500g baby potatoes (Jersey Royal),
halved

1 clove garlic peeled & finely chopped
(optional)

2 tbsp. roughly chopped parsley

2 tbsp. fresh chives, finely chopped

1 tbsp. chopped mint leaves

100g Hibiscus Lily 'Hot' Mango &
Apricot Chutney

2 tbsp. oil (extra virgin olive oil, toasted sesame seed oil or walnut oil)

Juice of half lemon

Sea salt & coarsely ground black pepper according to taste



METHOD

- 1** Cook the potatoes in a pan of boiling water for 8-10 minutes until tender. Drain and add to a large bowl.
- 2** Mix together the **Hot Mango & Apricot Chutney**, cooking oil, lemon juice, salt and pepper in a small bowl and add to the large bowl with the potatoes.
- 3** Mix together the chopped parsley, chopped mint leaves and chopped chives and add to the bowl with the potatoes.
- 4** Mix well and serve garnished with a few mint leaves and parsley.

This healthy dish makes a great side dish or a starter. It is quick to make and adds variety to a summer buffet or a barbeque, and makes a good accompaniment to meat or cheese-based appetisers.