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Buttered Parsley Potatoes

Buttered Parsley Potatoes are so simple and delicious with a creamy texture.. They make the perfect side dish for chicken, pork, or steak.


 **Course** Side Dish

 **Prep Time** 5 minutes

 **Cook Time** 20 minutes

 **Total Time** 25 minutes

 **Servings** 4

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Ingredients

- 2 pounds small red potatoes
- 3 tablespoons butter, cut into slivers
- 1/2 teaspoon garlic powder
- 2 tablespoons finely chopped fresh parsley
- salt and pepper

Instructions

1. If desired, remove skin from the middle of each potato. Place potatoes in a large pot and cover with 1 inch of water. Add 1 teaspoon salt and bring to a boil. Simmer 20 to 25 minutes or until soft.
2. Drain potatoes well and return to pot.
3. Add butter, garlic powder, and parsley. Toss to coat well.
4. Add salt and pepper to taste.