

Sage and Parmesan Potatoes

Ingredients:

4 potatoes, peeled and cut into pieces lengthwise

1/3 cup butter

2 tsp sage

3/4 cup of fresh grated parmesan cheese

1/2 tsp black pepper

Instructions:

Boil potatoes in salted water for five minutes. Remove potatoes (will still be hard) and drain. Melt butter in frying pan until it just starts to brown. Add potatoes and sage to butter and cook for about 10 minutes on medium heat. Remove pan from heat. Add fresh grated parmesan cheese and pepper. Stir and serve.