

## Chateau Potatoes

<http://userealbutter.com/2016/03/23/chateau-potatoes-recipe/>  
from [foodnetwork.com](http://foodnetwork.com)

2-3 lbs. yukon gold potatoes, peeled  
8 tbsps unsalted butter  
salt  
pepper  
1 tbsp fresh Italian (flat-leaf) parsley, chopped fine

Preheat oven to 400°F. If the potatoes are small (about 1 1/2 inches in diameter), then leave them whole. Otherwise, cut the potatoes into 1 1/2-inch size pieces. Melt the butter in a wide, ovenproof sauté pan or Dutch oven over medium heat. Add the potatoes to the butter and season with salt and pepper. Sauté the potatoes for 3-4 minutes. Place the pan in the oven and roast the potatoes for 20-20 minutes, tossing the potatoes every 5 minutes or so. Test to make sure they are cooked through. Remove from the oven and toss the parsley with the potatoes. Serve hot. Serves 6-8 as a side.