

Minted Charlotte potatoes



Wonderful charlotte potatoes make a great addition to any main meal even Christmas lunch.



Ingredients

Serves 4

- Around 12 potatoes (3 per person)
- 2-3 sprigs of mint
- 1tbsp of garlic infused oil
- 1tbsp of white wine vinegar
- Salt to taste

Method

Chop the mint and add it to a bowl with the garlic infused oil, white wine vinegar and salt and mix well.

Chop the potatoes into 2-3cm wide slices. Boil the potatoes for 10-15 minutes or until soft and to your liking, drain the pan of water, add the dressing and shake the pan well.

Serve with any meat, fish or salad dish that is suitable for your sensitive gut. Enjoy.