

a pearl kind of girl

Rosemary Truffle Potatoes

2-3 cups of chopped new potatoes

1 Tablespoon canola oil

1 teaspoon salt

1 teaspoon black pepper

1 teaspoon rosemary

1/2 teaspoon truffle oil (either black or white truffle)

In a large skillet, heat canola oil on medium heat. Canola oil works best because it has a higher smoke temperature and will not overpower other flavors like olive oil would.

Add chopped potatoes to warm skillet with salt and pepper. Let simmer on medium heat until golden brown, flipping potatoes periodically.

Add rosemary and truffle oil and let simmer for about 2 minutes (you do not want the rosemary to burn).

Serves 3-4 people. Best when served warm.

