

instant pot buttery lemon fingerling potatoes

SERVES 6

RECIPE FROM: Instant Pot Top 500 Recipes
by Jamie Stewart

COOK TIME: 30 minutes

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- 3 Tbsp butter or ghee, melted
 - 1 clove garlic, minced
 - 2 lbs fingerling potatoes, scrubbed and dried
 - 4 fresh sage leaves, chopped
 - 1 sprig fresh rosemary, leaves only
 - Zest of 1 large lemon
 - 1 cup vegetable broth
 - ¼-½ tsp cayenne pepper, optional
 - 1 tsp [seasoned salt](#)
 - ½ tsp ground black pepper
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PRESS "Sauté" on the Instant Pot to preheat the cooker.

WARM butter or ghee and add garlic, potatoes, sage, rosemary and grated lemon zest to pot.

COOK about 10 minutes, turning periodically.

ADD broth, cayenne pepper, seasoned salt and black pepper.

PLACE the lid on the cooker and lock in place.

SELECT "Manual" mode and High Pressure and cook for 12 minutes.

USE the Quick Pressure Release to release pressure.

SERVE warm.

MAKE IT A MEAL: serve with protein and non-starchy vegetables of choice.