

The perfect side dish for the Vampire Lamb.

Mint Butter Potatoes *with* Pomegranate

Serves 4

25 minutes

1kg (2¼lb) new potatoes
2 tablespoons salted butter
a large bunch of mint, leaves picked and very finely chopped, plus extra to serve
90ml (3fl oz) tablespoons malt vinegar
2 teaspoons Dijon mustard
salt and freshly ground black pepper
3 tablespoons pomegranate seeds, to serve



- 01** Bring a large saucepan of salted water to a boil over a high heat. Tip in the potatoes, reduce the heat and simmer for 10–15 minutes, until the potatoes are tender.
- 02** Meanwhile, melt the butter in a large microwave-safe bowl in the microwave on medium power in 5-second bursts. Stir through the mint and vinegar and set aside.
- 03** Drain the cooked potatoes and tip them into the bowl with the minted butter, turning to coat.
- 04** Halve or quarter the potatoes left in the bowl, if you wish, then add the mustard, season with salt and pepper and toss until coated. Sprinkle with a little extra chopped mint and the pomegranate seeds to serve.

Recipe taken from *Weekly Provisions: How to eat seasonally and love what's left over* by Kim Duke, published by DK

