



## Directions

1. Place the potatoes in CTChef™ Multi-Cooker. Add enough water to cover potatoes, add the salt, and close cover.
2. Press MENU button until the “—” points to “Boil”. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. Set the time to 55 minutes. Press ON/START button.
3. Once the potatoes complete the cooking cycle, remove, drain, and place in a large serving or mixing bowl. Add butter, pepper and parsley and toss to coat evenly.

## Chef Rick Tip

For easy mashed potatoes, try whipping the potatoes with ½ cup milk or cream and keep the warm in your CTChef™ using the warm cycle.



Westinghouse

## Parsley Potatoes

### Ingredients

- 2 ½ pounds or 6-8 cups of small Red or Red Bliss potatoes, (washed and peel a strip around center of potato, if potatoes are large cut in half or quarters).
- 4 – 6 cups Water
- ½ teaspoon Sea salt
- ¼ teaspoon Cracked Black Pepper
- 3 tablespoons fresh chopped parsley
- 2 tablespoons butter

