

# New Potato Brunch

Cooking methods: Boiling and frying

## About New Potatoes

New potatoes are not a separate variety of potato, but younger versions of other varieties. They are smaller and their skin is generally thinner and flakier than the skin of older potatoes so they are rarely peeled before cooking.

✓ **Preparation Time**  
10 minutes

🔥 **Cooking Time**  
20 minutes

## Suitable potato varieties:

Salad, such as Charlotte or Maris Peer

## Ingredients

- 700g new potatoes, washed
- 2-3 tbsp cooking oil
- 3 good-quality sausages, sliced about 2cm thick (can substitute bacon, chorizo or leftover minced-beef chilli)
- 1 bag baby spinach
- 1 egg
- ½ tbsp flat-leaf parsley, finely chopped
- black pepper

## Equipment

- Large saucepan with lid
- Colander
- 2x frying pans
- Wooden spoon
- Fork
- Serving dish



## Method

- 1 Cook the potatoes in a pan of salted, boiling water until tender. Drain well, then return to the heat briefly to dry out.
- 2 Meanwhile, heat a tablespoon of oil in a heavy-based frying pan and fry the sausage pieces until golden and crispy. Remove from the pan and set aside.
- 3 Add the boiled potatoes and fry over a medium to high heat, breaking up a little with a fork, until golden and crispy on the outside.
- 4 Stir in the cooked sausage and the spinach and heat through, stirring until the spinach has wilted. Season with pepper.
- 5 Meanwhile, fry the egg over a gentle heat in a little oil.
- 6 Put the sausage and potato mix in a warmed serving dish and top with the fried egg and chopped parsley.

For more potato recipes, visit [www.prepcookservepotatoes.org.uk](http://www.prepcookservepotatoes.org.uk)