

# Creamy Garlic Sauce Baby Potatoes



## Ingredients:

- 1 lb baby potatoes, halved
- 2 tbsp olive oil
- 4 cloves garlic, finely chopped
- 1 cup heavy cream
- 1/2 cup Parmesan cheese, grated
- 1 tbsp fresh parsley, chopped (optional)
- Salt and pepper, to taste

## Instructions:

Bring a large pot of salted water to a boil. Add the baby potatoes and cook for 10-12 minutes, until fork-tender. Drain and set aside.

In a large skillet, heat olive oil over medium heat. Add garlic and sauté for 1-2 minutes until fragrant (but not browned).

Reduce the heat. Pour in the heavy cream, stirring as it simmers for a few minutes until slightly thickened.

Stir in the Parmesan until melted and smooth. Season with salt and pepper.

Add the boiled potatoes to the skillet and toss to coat evenly in the creamy garlic sauce.

Garnish with fresh parsley (optional) and serve warm.

Enjoy!