

New Potatoes with Peas And Cilantro



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A few chopped anchovies or sorrel leaves make a nice addition here, if you want to add another burst of flavor. Serves four as a side dish.

Ingredients

2 $\frac{1}{2}$ cups / 300g peas (fresh or frozen)

2 green chilies, finely chopped (take out the seeds, if you prefer)

1 small preserved lemon, pips discarded, flesh and skin roughly chopped, 3/4 ounce / 20g

$\frac{3}{4}$ cup / 15g coriander leaves, roughly chopped, plus an extra 5g to garnish

$\frac{1}{4}$ cup / 60ml olive oil

Finely grated zest of $\frac{1}{2}$ small lemon, plus 1 tsp lemon juice

Salt and black pepper

26 ounces / 750g new potatoes (cut in half if large)

Method

Bring a large pan of water to a boil, blanch the peas for a

minute, then drain. Set aside one-third of the peas and put the rest in a food processor with the chilies, preserved lemon, coriander leaves, oil, lemon zest, a third of a teaspoon of salt and plenty of pepper. Blitz to a rough paste.

Bring a large saucepan of well salted water to a boil, then cook the potatoes for 15 minutes, or until soft. Drain, transfer to a large bowl and roughly crush: you want at least a third of them left more or less whole. Add the blitzed and whole peas to the bowl with the lemon juice and chopped coriander, gently stir through and serve warm.

Source: Yotam Ottolenghi (4 servings)