

"Lemon-Basil" New (Baby reds) Potatoes



16 baby new potatoes, halved

2 cups low-sodium chicken stock

1/2 cup fresh lemon juice, plus 2 teaspoons

2 tablespoons extra-virgin olive oil

1 teaspoon kosher salt, plus extra for seasoning

1/4 teaspoon freshly ground black pepper, plus extra for seasoning

1 teaspoon lemon zest

1/4 cup chopped fresh basil leaves

Directions Place the potatoes, chicken stock, lemon juice, 2 tablespoons olive oil, 1 teaspoon salt, and 1/4 teaspoon black pepper in a medium saucepan. Bring to a boil over medium-high heat. Reduce the heat and simmer until the potatoes are tender, about 20 to 25 minutes. Drain the

potatoes and place in a serving bowl. Drizzle with the remaining olive oil. Add the lemon zest and 3 tablespoons of the basil. Toss well and garnish with the remaining chopped basil.

3/4 CUP = 2 Points, 4 pointsplus