

Chive flavour new potatoes with olives and peppers

A recipe to use all those chives!

- 1 kg new potatoes – sliced
- 1 tbs olive oil and 25g butter
- 2 onions – peeled and coarsely chopped
- 2 garlic cloves – crushed
- 1 tsp salt
- freshly ground black pepper
- 1 green pepper – diced
- 1 red or yellow pepper – diced
- 50 g stoned olives (green or black or a mixture) – halved
- a large bunch of fresh [chives](#).

In a wide sauté pan or frying pan melt the butter with the oil and sauté the potatoes, onions, garlic and seasoning over a low heat, stirring frequently, for 15 minutes, or until the potatoes are starting to go golden brown.

Add the diced peppers and cook again for another 5 or 10 minutes until the potatoes are tender.

Add the olives and snip in the chives using a pair of scissors, heat through for a couple of minutes and serve straight away from the pan.