



## Crushed New Potatoes with Garlic, Dill, Chargrilled Spring Onions and Peas

### Ingredients

- 2 bunches of spring onions
- Olive oil for drizzling
- 750g new potatoes
- 75g salted butter
- 20 finely chopped dill
- 2 large garlic cloves
- 150g peas
- Sea salt and freshly ground black pepper

### Directions

- Preheat a griddle or frying pan over a high heat. Preheat the oven to 220 degrees Celsius (gas mark 7). Line a baking tray with baking paper.
- Bring a saucepan of water to the boil over a medium heat and blanch the spring onions in the water for 2 minutes, then drain and place on kitchen paper to remove excess moisture.
- Drizzle the spring onions with a little of the oil and place them on the hot griddle pan and sear for a couple of minutes on each side until charred.
- Place the new potatoes onto the prepared baking tray and season well with salt and pepper and a little oil. Roast for 30-40 minutes until they are cooked through.
- Place the potatoes in a mixing bowl with the butter and, using a fork, roughly break up the potatoes until they are coarsely crushed (not into a puree!) then add the dill, crushed garlic and peas.
- Cut each of the spring onions in half and fold into the potatoes and serve immediately.