

Terrific Tatties & Asparagus Medley

Potatoes

- 1 Kilo New Potatoes
- 1 Bunch Parsley
- 1 Bunch Mint
- 2 Tablespoons extra virgin olive oil
- 2 Tablespoons Butter
- Rock Salt and Pepper

Asparagus Medley

- 400g Asparagus Tips
- 1 Leek
- 200g Frozen Peas
- Garlic (to taste)

A lesser-known fact is that Dundee grows 30% of Scotland's potatoes and is home to fabulous asparagus grown in the Strathmore Valley. And what two better accompaniments to a Sunday lunch? These simple sides are also full of fantastic nutrients to boost your immune system.

Wash but do not peel the potatoes. Finely chop the mint and parsley until you find your desired texture. Simmer the potatoes gently for 20 minutes until cooked but still firm. Drain the water and place back into the saucepan. combine the olive oil, butter and herbs with the potatoes and stir to 'chuff-up' the outsides. The result should be fluffy, aromatic potatoes that everyone will love.

Asparagus Medley

Why have one delicious vegetable side when you can have a medley? This asparagus dish side is so easy you could make it any day, not just Easter Sunday!

Coarsely chop the asparagus, finely chop the leek. Together with the garlic on a medium heat sweat the veg until desired density. Al dente usually takes around 10 minutes.

Before taking off the heat, stir in peas and stir until heated through.

Serve with a squeeze of half a lemon, a curl of butter and coarse rock salt -so simple and so tasty!