

Boiled Potatoes with Peas and Lemon

Serves 2–4

1 pound small potatoes, purple or otherwise

Kosher salt

White distilled vinegar, optional

¼–½ pound snap or snow peas, halved lengthwise or thinly sliced

1 large spring onion (or 2 scallions), thinly sliced

1–2 lemons for zesting and juicing

Freshly ground black pepper

1. Bring a medium–large pot of water to a boil and season it heavily with salt and white distilled vinegar (a generous glug, taste the water, should be slightly acidulated), if you like (this is optional but will impart a good, deep tang to the finished boiled potato).
2. Drain and let cool enough to halve potatoes lengthwise. Scatter them on a large plate or shallow bowl and top with the peas and spring onion/scallion. Season with salt, zest the lemon over everything, juice the lemon over everything, give it lots of olive oil to cover, and finish with black pepper.
3. This one doesn't need herbs, but it goes without saying that dill would be perfect here.

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