

Creamy Garlic Baby Potatoes: The Ultimate Comfort Side Dish

side dish that steals the show



TIME
30 min

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INGREDIENTS

- 1 pound baby potatoes
- 3 tablespoons olive oil
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- Fresh parsley, chopped (for garnish)

Step-by-Step Instructions:

1. Boil the Baby Potatoes:
2. Make the Garlic Cream Sauce:
3. Add the Cream & Seasoning:
4. Coat the Potatoes in the Sauce:
5. Garnish & Serve:

Pro Tips for the Best Creamy Garlic Potatoes:

Use Baby Potatoes for a Creamier Texture - They cook quickly and absorb flavors beautifully.

For Extra Garlic Flavor - Add $\frac{1}{2}$ teaspoon of garlic powder to the cream sauce.

Want a Cheesy Twist? - Stir in $\frac{1}{2}$ cup of shredded Parmesan or Gruyère cheese for added richness.

Make It Herbaceous - Add chopped thyme or rosemary for extra depth.

Prefer a Lighter Version? - Swap heavy cream for half-and-half to cut down on richness.

What to Serve with Creamy Garlic Baby Potatoes:

Steak - A juicy ribeye or filet mignon for a restaurant-worthy meal.

Grilled Chicken - The buttery garlic sauce complements tender chicken beautifully.

Salmon or Shrimp - The creaminess balances the lightness of seafood.

Roasted Vegetables - Serve with asparagus, green beans, or Brussels sprouts for a well-rounded meal.

Crusty Bread - Perfect for scooping up that leftover garlic sauce!

FAQs (From My Kitchen to Yours):

Why You Need These Creamy Garlic Baby Potatoes in Your Life:

DIRECTIONS

1. **Boil the Baby Potatoes:** I start by placing the baby potatoes in a pot and covering them with cold water.
2. I add a pinch of salt, bring the water to a boil, and let them cook for 15-20 minutes, or until the potatoes are fork-tender.
3. Once cooked, I drain them well and set them aside.
4. (Pro Tip: For extra flavor, boil the potatoes in chicken broth instead of water!)
5. **Make the Garlic Cream Sauce:** While the potatoes cook, I heat 3 tablespoons of olive oil in a large pan over medium heat.
6. I add minced garlic and sauté for 1-2 minutes, just until fragrant.
7. **Add the Cream & Seasoning:** I pour in 1 cup of heavy cream, then add salt and black pepper.
8. I stir well and let the sauce simmer for 3-5 minutes, allowing it to thicken slightly.
9. (Pro Tip: For an extra thick sauce, stir in ... cup of grated Parmesan cheese!)
10. **Coat the Potatoes in the Sauce:** I add the cooked baby potatoes to the pan and gently toss them in the creamy garlic sauce, ensuring they're fully coated.
11. I let them simmer for another 2 minutes, so the flavors really soak in.
12. **Garnish & Serve:** I transfer the creamy garlic potatoes to a serving dish and sprinkle them with fresh chopped parsley for a bright, fresh finish.
13. Now, they're ready to serve and devour!
14. **Pro Tips for the Best Creamy Garlic Potatoes:** Use Baby Potatoes for a Creamier Texture - They cook quickly

and absorb flavors beautifully.

15. For : Extra Garlic Flavor - Add ½ teaspoon of garlic powder to the cream sauce.
16. Want a : Cheesy Twist? - Stir in ½ cup of shredded Parmesan or Gruyère cheese for added richness.
17. Make : It Herbaceous - Add chopped thyme or rosemary for extra depth.
18. Prefer a : Lighter Version? - Swap heavy cream for half-and-half to cut down on richness.
19. What to Serve with Creamy Garlic Baby Potatoes: These creamy, dreamy potatoes pair perfectly with:
20. Steak - A juicy ribeye or filet mignon for a restaurant-worthy meal.
21. Grilled : Chicken - The buttery garlic sauce complements tender chicken beautifully.
22. Salmon or : Shrimp - The creaminess balances the lightness of seafood.
23. Roasted : Vegetables - Serve with asparagus, green beans, or Brussels sprouts for a well-rounded meal.
24. Crusty : Bread - Perfect for scooping up that leftover garlic sauce!
25. FAQs (From My Kitchen to Yours): Q: Can I make these potatoes ahead of time?A: Yes! Cook the potatoes and sauce separately ahead of time. Reheat everything gently on the stove, adding a splash of cream to refresh the sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-garlic-baby-potatoes-the-ultimate-comfort-side-dish/>