

New Potatoes with Dill Butter

From your box: potatoes, dill

1/4 cup (1/2 stick) unsalted butter, room temperature
2 tablespoons (packed) coarsely chopped fresh dill plus more
for garnish
Kosher salt, freshly ground pepper
2 pounds new potatoes or other small potatoes
1 tablespoon crushed toasted caraway seeds (optional)

Mash butter and 2 Tbsp. dill in a small bowl. Season dill butter with salt and pepper. Place potatoes in a large pot. Cover with cold water by 1 inch; season with salt. Bring to a boil; reduce heat to medium and simmer gently until tender, 10–12 minutes. Drain. Transfer hot potatoes to a medium bowl; add dill butter and 1 Tbsp. water. Toss, adding water by teaspoonfuls as needed, until butter lightly coats potatoes with a glossy sauce. Season with salt and pepper and transfer to a serving bowl.

Adapted from bonappetit.com