



Kimchi Potatoes and Chive Sour Cream

Yields: 4-6 Servings

Total Time: 40 Minutes

A good breakfast side should be a real nice starch with a lot of flavor. These 'taters pack a heckuva punch (which we're guessing you had a heckuva night, so we're comin' correct here). We take some great new potatoes (we used salties in this recipe). We fry 'em up with some great kimchi and some other bold flavors, and they're perfect to reheat in the oven and serve up for breakfast, and the chive and garlic sour cream really brings things together. For breakfast, you need something bright and loud, and these potatoes will wake you up the right way. They're like pan-fried sunshine, really. These 'taters are so good you can have 'em as a meal. We serve 'em for breakfast, but they're great with a steak or some seafood at dinner too. (NOTE, we got this recipe from blogger [Jamie Vespa](#))

Ingredients

- 1 ½ lbs of new potatoes, we used salt potatoes, but yukon golds are good too
- 2 Tbsp canola or a neutral cooking oil
- 2 C kimchi
- 2 Tbsp of the kimchi brine
- 5 chopped green onions, white parts too, but keep 'em separated
- 3 Tbsp of low-sodium soy sauce
- 1 tsp fish sauce
- 2 Tbsp toasted sesame seeds
- 1 C of chive and garlic sour cream (ingredients and directions below)

Ingredients for Chive and Garlic Sour Cream

- 1 C sour cream
- ¼ C chopped up fresh chives
- 2 tsp granulated garlic

Directions for Chive and Garlic Sour Cream

- Mix all ingredients together
- Refrigerate for 20 minutes before serving



Directions

- Throw some salt and water in a big pot and boil the potatoes, then reduce to a simmer and cook 'em for 12-15 minutes until they are tender
- Drain 'em, then set the 'taters aside and let 'em cool
- Combine the kimchi brine, soy sauce, and fish sauce in a mixing bowl and set that aside too
- When the 'taters are cooled, cut 'em into 1" chunks
- In a big pan, heat the oil, and then the potatoes, and cook 'em for 10 minutes until they start to crisp up
- Add in the kimchi and the white parts of the green onions, and cook until the kimchi caramelizes
- Add in the brine and soy sauce mixture, until all the 'taters are coated
- Remove the potatoes and serve with the sour cream and garnish with the sesame seeds and green parts of the green onions, or...
- Put the potatoes in an oven pan and heat 'em up the next morning at 360 for 15 minutes, then garnish them!