# Creamed Potatoes and Peas

## Description

New potatoes and peas are treated to a creamy sauce for this special side.  Add Parm for a cheesy taste!



## Summary

**Yield:** 12
**Prep Time:** 30 minutes
**Category:** Side Dish
**Cuisine:** American

## Ingredients

- 2 lb small red new potatoes quartered
- 3 cup fresh or frozen peas
- 1 cup water
- 2 tbsp finely chopped onion
- 2 tbsp butter
- 3 tbsp plus 1 tsp all purpose flour
- 1 1/2 tsp salt
- 1/4 tsp pepper
- 2 cup whole milk
- 1 cup half and half cream

## Instructions

Place potatoes in a large saucepan and cover with water.

Bring to a boil. Reduce heat; cover and simmer for 8-12 minutes or until tender. Drain.

Meanwhile, place peas and water in a small saucepan. Bring to a boil.

Reduce heat; cover and simmer for 3-5 minutes or until tender. Drain

In a large saucepan, saute onion in butter until tender.

Stir in the flour, salt and pepper until blended; gradually add milk and cream.

Bring to a boil; cook and stir for 2 minutes or until thickened.

Stir in potatoes and peas; heat through.