

Oven Roasted Potatoes



How to roast perfect crispy, golden potatoes

You can never go wrong with a side oven roasted melting potatoes. Can be enjoyed with red, sweet or baby potatoes.

With 4 simple ingredients, you can have a crowd favourite in no time.

Ingredients

- 1 kg potatoes
- 2 tbsp olive oil
- 2 garlic cloves
- sea salt and pepper

Method:

1. Preheat oven to 200C. Wash and peel 1kg new potatoes and transfer them to a large baking

tray.

2. Drizzle with 2 tbsp of olive oil and 2 garlic cloves, crushed. Season generously with sea salt and pepper and turn to coat.
3. Bake for 30 minutes or until potatoes are golden, brown and crisp.