

# Citrus & Fennel Roasted Potatoes



Add a little zing and some sunshine to your roast potatoes, with this citrus and fennel twist.

## **Ingredients**

- 1 tbsp olive oil
- 1 tbsp fresh lemon juice
- 1 tbsp fresh orange juice
- 1 tbsp whole grain mustard
- 1 tbsp brown sugar
- 2 tbsp dried fennel seeds
- 4 sprigs - Leaves from fresh thyme (discard stems)
- 600 g baby potatoes
- 1 fennel bulb
- 2 mandarins
- Salt and pepper

## **Method:**

1. Mix the oil, juices, mustard, sugar and fennel seeds together in a bowl. Set aside.
2. Cut the fennel bulb in half, and then cut each half in four wedges.
3. Slice the mandarins thinly and crosswise, keeping the skin on.
4. Preheat the oven to 180C. In a large baking dish, combine the potatoes, fennel wedges and mandarin slices. Pour over the marinade, stirring gently to ensure everything is coated. Season with salt and pepper.
5. Bake in the oven for 30-40 minutes, add the thyme leaves and then continue cooking for about 5 minutes or until potatoes are cooked through and golden.