



Herbed Roast Potatoes

Culinary Love Recipe

Ingredients

- potatoes (1 per person)
- mixed herbs
- a little oil

Method

1. Wash, Peel and slice potatoes.
2. Sprinkle on mixed herbs, then drizzle with a little oil.
3. Turn potatoes over so they are fully covered with oil and herbs.
4. Place them on oven tray with baking paper. Sit potato pieces on a round edge rather than flat edge, as they do have a tendency to stick to the bottom until their half cooked through.
5. Bake them for 30 minutes on 180'c, then turn over to give them color.
6. Bake for another 15 and turn.
7. Bake for another 15 then serve.

