

Tony's Christmas Roast Potatoes

Ingredients

Spudshed Spuds

Olive Oil

Salt & Pepper

Method

Step 1

Preheat your oven to 200°C or 180°C fan forced.

Tip: this will save you more time!

Step 2

Wash & peel the potatoes.

Using a sharp knife, chop up the potatoes into smaller, evenly sized pieces.

Step 3

Spread the potatoes out evenly on your roasting tray.

Season generously with olive oil, and salt & pepper. Toss to coat.

Step 4

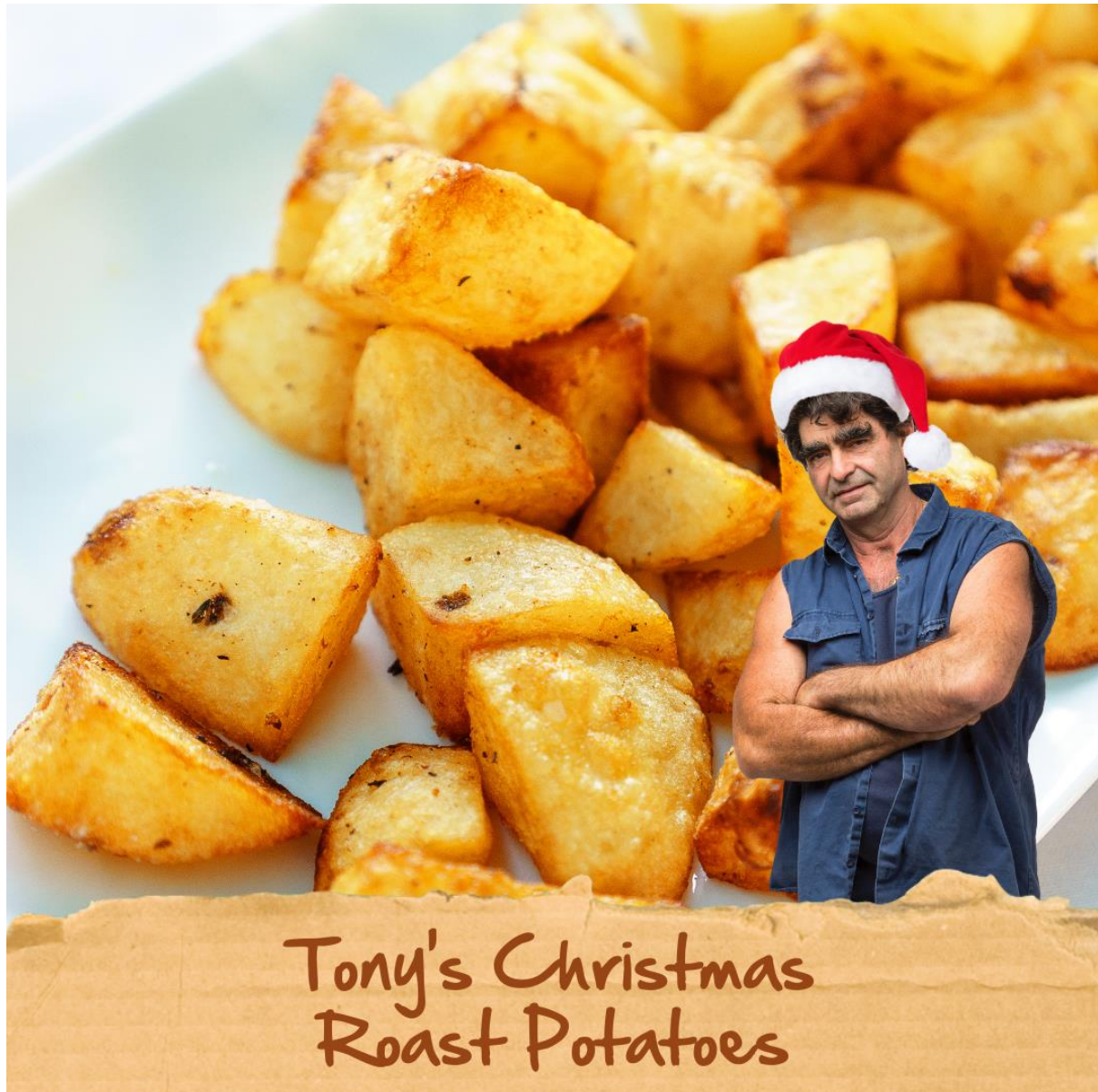
Roast in the oven for 30 minutes & then toss.

Roast for another 25-35 minutes, or until the potatoes are golden & crispy.

Step 5

Remove from the oven and allow to cool slightly before serving.

Enjoy, buon appetito!



Pic for illustration purposes only. Recipe may vary in appearance to pic.