

What Katie ate...

CRUNCHY, CHEESY, LEMONY GARLIC ROASTIES

YOU WILL NEED

750g baby potatoes
8 plump garlic cloves, peeled + finely chopped
1 cup Parmesan, finely grated + extra to serve
Zest + juice 1 large lemon
Leaves from 5-6 thyme sprigs
Handful fresh basil - very finely chopped
Handful fresh rosemary - very finely chopped
Good quality extra virgin olive oil
Maldon sea salt flakes
Freshly ground black pepper

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SERVES 4

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Preheat oven to 180 °C/350 °F.

Heat a large baking tray in the oven. Cut potatoes in half and parboil in a large saucepan of salted water until slightly soft in the centre when testing with a small, sharp knife. About 10 mins.

Drain and set aside.

Add garlic, 1/2 cup parmesan, lemon zest and juice, thyme, basil and rosemary into a large mixing bowl, add 1/2 cup olive oil and combine well.

Remove tray from oven and tip in potatoes, cover with garlic/herb marinade and coat well. Season well with salt and freshly ground black pepper.

Roast in the oven, tossing with a large spoon occasionally for 40-50 mins or until super crispy. Half way through cooking sprinkle the remaining 1/2 cup Parmesan over the potatoes.

Serve hot with a drizzle of olive oil, some more crushed sea salt flakes and extra grated Parmesan.