



Vegan



Easy



15 - 30 minutes

Garlic Potatoes

SERVES: 4

PREPARATION TIME: 10 minutes

COOKING TIME: 15-20 minutes

Ingredients

- 575g/114lb old even-sized waxy potatoes, scrubbed well
- 7tbsp Filippo Berio Mild & Light Olive Oil
- 2 large peeled cloves garlic (optional)
- 3-4 sprigs fresh rosemary
- 25g/1oz butter
- Rock salt, to taste

Method

1. Cut the potatoes into even bite-sized wedges. Rinse and dry well.
2. Heat the oil in a heavy-based pan until just starting to smoke.
3. Add the potatoes and optional garlic.
4. Reduce the heat and fry the wedges until browned on all sides.
5. Add the herbs cover the pan with a lid and cook for 15 minutes or until the wedges are cooked.

6. Remove the lid and allow the water to evaporate then add the butter tossing the pan gently. Sprinkle with salt just before serving.