



Vegan



Easy



1 hr – 1 hr and 30 mins

Roast Potatoes with Garlic

SERVES: 4

PREPARATION TIME: 10 minutes

COOKING TIME: 1 hour

Ingredients

- 900g/2lb potatoes, peeled
- 6 tbsp Filippo Berio Mild & Light Olive Oil
- 6-8 cloves garlic

Method

1. Preheat the oven to 200C/Fan 180C/400F/Gas Mark 6 and put a large roasting tin in the oven to heat.
2. Cut the potatoes into large even chunks. Boil in salted water for 5 minutes. Drain return to the pan cover with the lid and shake the pan to roughen up the edges of the potatoes. Set aside.
3. Add the oil to the roasting tin and return to the oven for 2 minutes. Tip the potatoes into the hot oil then turn to coat in oil. Roast for 30minutes. Turn over the potatoes add the garlic cloves and roast for a further 25-30 minutes or until crisp and golden. Serve immediately.