OVEN ROASTED POTATOES

How to roast perfect crispy, golden potatoes.

EASY	10 MINS	30 MINS	6

Ingredients

- 1kg potatoes
- 2 tbsp olive oil
- 2 garlic cloves
- sea salt and pepper

Instructions

1. Preheat oven to 200C. Wash and peel 1kg new potatoes and transfer them to a large baking tray.
2. Drizzle with 2 tbsp of olive oil and 2 garlic cloves, crushed. Season generously with sea salt and pepper and turn to coat.
3. Bake for 30 minutes or until potatoes are golden, brown and crisp.