

Stickney Tree Tops Kitchen

Recipes Shared by Our School Cook

Herby Diced Potatoes

Prep time 10 mins.

Cook time 30-35 mins.

Serves 4-6 people

Ingredients

Use 1 medium potato per person as rough guide.

3 tablespoons of rapeseed oil (or spray with fry light for a healthier option)

2 tablespoons mixed herbs.

2 tablespoons crushed garlic.

Method

- Preheat oven to 220c (if using oil place into tin and heat in oven)
- Place a pan of water on to boil
- Chop potatoes into 1cm squares
- Par-boil potatoes for 5 mins then sieve (**do NOT shake or they will lose shape**)
- Spread potatoes in a single layer onto baking tin (spray with fry light if not using oil)
- Cook for 20 mins.
- Remove from oven and sprinkle with mixed herbs and garlic, turn potatoes so they all get a covering.
- Return to oven for last 15 mins (no longer as herbs will burn)

Enjoy!



A simple but tasty side dish.

Why not try them at your next Barbeque?!