



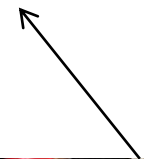
# Roast Potatoes

Miss Ballantyne

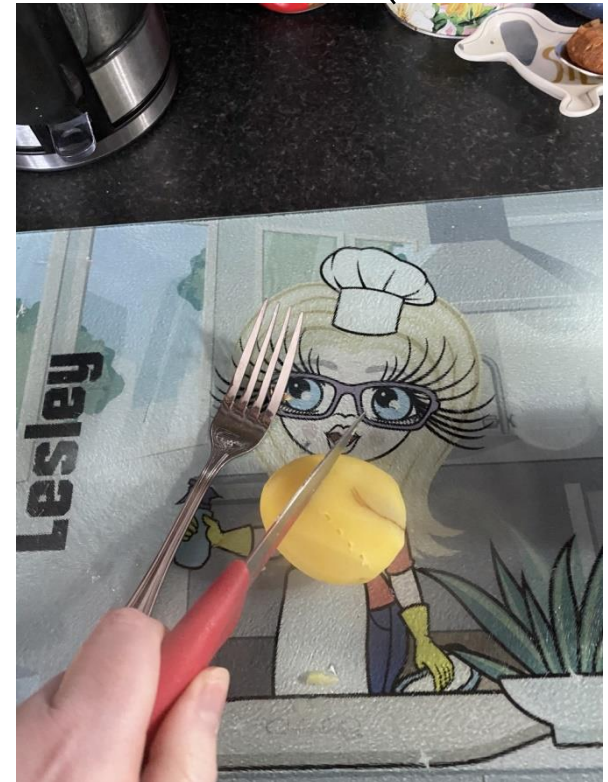
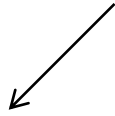
Food & Textiles Technology/ Family  
Learning

# Step 1 & 2

Leave to cool slightly before cutting the potatoes in half.



Peel potatoes and par boil for 15 minutes in boiling water before draining.



# Step 3 & 4



Using a fork, scrape the top of each of the potatoes.



They should look like this when you have done it.



# Step 5



Arrange your potatoes in an oven proof dish like this with the scraped edge to the top.

# Step 6



Sprinkle the herbs and seasoning over the potatoes. You may want to add salt & pepper too.



Using garlic and herbs to season the potatoes,

# Step 7 & 8

Pour a spoonful of oil over each potato.



Set the oven to 200 degrees.



# Step 9 & 10



Like this 😊.  
Close the oven door and roast for 30-40 mins. Check on your potatoes after 15 mins and move them around.



Using a tea towel or oven glove lift your oven proof dish into the oven. TIP: pour a little extra oil into the bottom of the dish to ensure extra crispiness!

# Step 11



Once cooked they should look like this 😊. Golden and crispy. This will be extra hot so be extra careful. Remove your potatoes from the dish and pat excess oil off with a paper towel before serving.