

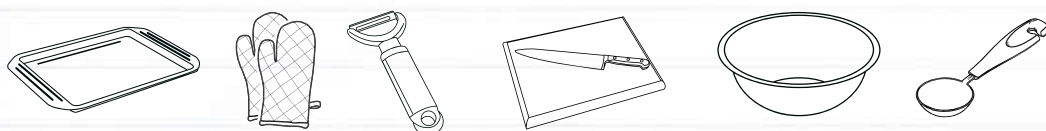
Crispy Potatoes



Ingredients

- 4 large potatoes
- 1 x 15ml spoon oil

Equipment



Method

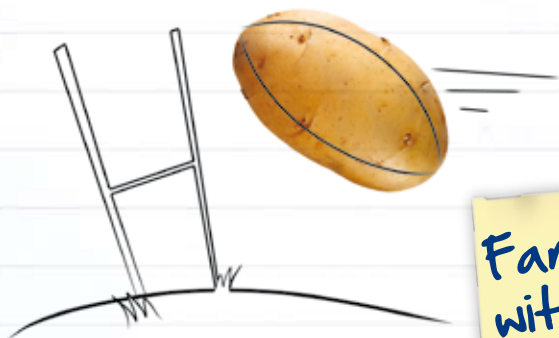
1. Preheat the oven to 200°C or gas mark 6. Place the baking tray in the oven.
2. Peel the potatoes and cut into large chunks (8 per potato).
3. Place the potatoes in the mixing bowl and pour the oil over.
4. Mix the potatoes with the oil.
5. Remove the baking tray from the oven.
6. Carefully place the potatoes on the tray, and place back in the oven.
7. Bake for 45-50 minutes, turning them over after 25 minutes, until golden.

Top Tips

- Always use oven gloves when putting dishes into, or taking them out of, the oven.
- Sprinkle the potatoes with black pepper, herbs (dried or fresh) or mustard before you roast them.

Skills

- Using the vegetable peeler ✓
- Using a knife ✓
- Using the oven ✓



Fantastic with almost everything. Use your imagination!

