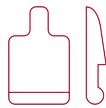




# Rosemary and Parmesan Potatoes



DIFFICULTY: EASY



PREPARATION TIME: 10  
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 4-6

## Ingredients

1kg Dutch Cream potatoes unpeeled, cut into 3cm chunks

1/4 cup oil

1/4 cup rosemary, chopped

Salt flakes

1/2 cup Parmesan cheese, shredded

## Method

In a bowl combine the potatoes, rosemary and salt and toss to coat well. Place the contents of the bowl onto the universal tray and bake for 35 minutes. Turning at least once during the cooking time. Sprinkle over the parmesan and cook a further 15 minutes, until the cheese is melted and potatoes are golden. Serve immediately. (This recipe may be cooked in a Microwave Combi Oven to save cooking time, check notes below).

## Notes

### Combination Microwave Oven Cooking Method:

In a bowl combine the potatoes, olive oil, rosemary and salt and toss to coat well.

Place the contents of the bowl onto the universal tray lined with baking paper and place on shelf position 2.

Set the oven on microwave combination. Select CircoRoast at 220°C with 360W for 15 minutes.

Remove from oven and sprinkle with cheese, toss to combine. Return to oven on shelf position 2 and reset cooking time for a further 5 minutes, until the cheese is melted, and the potatoes are golden.