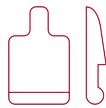




Rosemary and Parmesan Potatoes



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.

Notes
