



**Spud
Sisters**

The Spud Specialists!

*boil'em bake'em
fry'em mash'em*

Crispy Roast Potatoes
with Garlic and Thyme

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Roast potatoes have to be THE best thing to make with potatoes, right? Here's our version of this most loved dish using our Maris Piper Spuds - you'll love it!

Ingredients

1.5kg Maris Piper* potatoes,
peeled and quartered

6 cloves of garlic, unpeeled

50g butter (replace with olive oil for a
Vegan option)

50-75ml olive oil

½ bunch Thyme, roughly picked

salt & freshly ground black pepper

lemon to serve (optional)

Directions

Fill a deep saucepan with water, and add potatoes, salt and garlic cloves.

Cover and bring to the boil over medium-high heat. Once boiling, turn down the heat and simmer for 8-12 minutes until just tender.

Pre-heat oven to 200°C.

Drain and transfer the spuds and garlic back to the saucepan. Add 50ml olive oil, a knob of butter, and salt & pepper to your liking. Put a lid on your pot and give it a mix to fluff and scruff the edges.

Transfer to a lined baking tray and dot the butter randomly over the spuds.

Roast for 60-70 minutes, turning every 20 minutes or so to ensure they brown all over and end up crispy, golden and have a crunchy exterior. At any time, add extra 25ml of olive oil if you think they need it.

To serve, garnish with extra flaky salt, lemon and thyme.

Enjoy!

Serves 4

* If Maris Piper are out of season, try another "starchy" spud such as Sebago, King Edward or Fontane.

NOTE: Don't be afraid to use other herbs to roast with and flavour your spuds, like rosemary or oregano.

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