

CRISPY ROSEMARY AND GARLIC

POTATOES

SERVES 4

UTENSILS:

Chef's Knife, Vegetable Peeler, Chopping Board, Garlic Crusher, Tablespoon Measure, Saucepan, Colander, Frying Pan or Electric Frying Pan

INGREDIENTS:

4 Small Potatoes

1-2 Tablespoons Olive Oil

1 – 2 Cloves Garlic Crushed

Rosemary chopped (optional)

METHOD:

- 1/ Peel Potatoes (optional), Cut into 3cm Cubes.
- 2/ Place into a saucepan and cover with cold water. Bring to the boil over medium heat. Reduce heat to medium low. Simmer until just tender. Drain well.
- 3/ Heat oil in the frying pan, add potatoes. Cook for 10-12 minutes, tossing occasionally, or until golden and crisp.
- 4/ Add garlic and rosemary, tossing potatoes gently.
- 5/ Remove from pan, season with salt and pepper.