

CRUNCHY TANGY ROAST POTATOES

INGREDIENTS

900g starchy potatoes
2 tbsp tomato paste
1 tbsp smoked paprika
2-3 tbsp fresh diced parsley
2 tsp dried thyme
1/2 tsp salt, plus a bit extra for salting your water
1/2 tsp pepper
2 1/2 tbsp olive oil
1/2 fresh lemon
extra parsley for garnish

INSTRUCTIONS

Step 1: Preheat your oven to 200 C, and line a baking sheet with aluminum foil. Set aside.

Step 2: Bring a pot of salted water to a boil while you dice your potatoes. Cook the potatoes 8-10 minutes until just al dente, you don't need to cook them through, but a fork should be able to pierce a cube.

Step 3: While the potatoes are cooking, combine your spices, tomato paste, and olive oil in a large mixing bowl. Drain the potatoes and then add them to the mixing bowl and mix until well coated.

Step 4: Place the seasoned potatoes on your baking sheet and bake 40-50 minutes, turning halfway, until cooked through and crispy.

Step 5: Top with juice from half a lemon and fresh parsley just before serving. Serve immediately and enjoy!

THE COOKERY

by The Secret Jozi Chef