

# 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