



Perfect Roast Potatoes

Ready in 90 min

Ingredients

800g Agria potatoes
¼–½ cup olive oil
Flaky sea salt

1. Bring a large pot of salted water to the boil. Preheat oven to 220°C. Dice potatoes 4 cm. Place potatoes in pot for about 15 minutes, until just tender.
2. While potatoes cook, place oil in a large baking dish, enough to cover the bottom of the dish. When potatoes have 5 minutes cook time remaining, add baking dish with oil to the oven to heat up.
3. Once potatoes have finished cooking, drain and return to pot. Shake the pot around to rough up the edges of the potatoes. This will help them soak up oil to get nice and crispy.
4. Remove baking dish from oven, use a large spoon to transfer potatoes to baking dish. Be very careful as the hot oil will splatter! Toss potatoes to coat in oil. return dish to oven to cook for 30 minutes.
5. Toss potatoes and return to oven for a further 30 minutes, until golden and crispy. Transfer to a serving bowl lined with paper towel to drain excess oil. Top with flaky sea salt immediately and serve.

