

Mexican Roast Potatoes

Serves: 20 tastes

Fresh from the garden: Potatoes, herbs

Equipment:	Ingredients:
Chopping boards	1kg potatoes
Knives	3 tablespoons olive oil
Vegetable peelers	1 teaspoon salt
Grater	2 teaspoons paprika
Measuring cups and spoons	1/4 teaspoon chilli powder
Large mixing bowl	1 teaspoon dried oregano
Baking tray	1/2 teaspoon ground coriander
Spatula	1/2 teaspoon garlic powder
2 serving bowls	A pinch of cayenne pepper
Tongs	Good grind black pepper
	3/4 cup grated Parmesan cheese
	1/2 cup chopped coriander or chives

What to do:

1. Preheat the oven to 210°C, eco-fan function.
2. Peel and chop potatoes into 2cm chunks. Place into mixing bowl. Add oil, salt and spices and toss until well coated.
3. Place potatoes onto baking tray. Make sure potatoes are in a single layer with space between the chunks. If necessary, use an additional baking tray.
4. Sprinkle with parmesan cheese then place into the oven for 20 minutes. Remove from oven, flip the potatoes over, then cook for another 10-20 minutes or until crispy. Cooking time depends on the size of the potato pieces.
5. Tip potatoes into the serving bowls and then sprinkle with chopped herbs.