

potato fries with fetta

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ingredients.

- 10 large potatoes or 15 medium potatoes.
- 1 tsp sea salt
- $\frac{1}{4}$ cup vegetable oil or olive oil
- 8 cloves of garlic, unpeeled. - already done
- 100g fetta crumbled.
- 2 stalks rosemary leaves roughly chopped.

method.

1. Preheat oven to 230 degrees Celsius.
2. Chop potatoes into THIN MATCHSTICKS, by halving halving once more then cut into thin strips.
3. Line 4 flat baking trays with baking paper, and place oil on the paper.
4. Arrange fries in a single layer, not too close to each other. This will help make them nice and crispy. Sprinkle rosemary & salt over.
5. Bake in the oven for about 30 minutes may need to toss them.
6. Wrap your garlic cloves in foil, pop a dash of olive oil in with them. Cook for 15 minutes or until soft.
7. Allow to cool, then squeeze out the garlic. Stir through 100ml of olive oil.
8. Once chips are cooked place onto 2 platters, toss with garlic oil, sea salt & crumbled fetta.