



Potatoes roasted with garlic and herb butter

INGREDIENTS

6 stems of parsley
Small bunch of chives
4 cloves of garlic, minced or chopped
Small bunch of thyme
125g salted butter
1.5kg chat potatoes
5 large red potatoes
Salt and pepper

METHOD

1. Wash and carefully spin herbs to dry off. Pick the leaves and chop finely
2. Beat the butter until it starts to soften, add the herbs to the butter with the garlic. Continue to beat until its creamed
3. Wash and cut the potatoes into similar size pieces that are of bite size
4. Fold the potatoes through the herb butter and lay evenly in some flat over trays that have been lined with baking paper
5. Bake at 180oC for 25 minutes or until golden and cooked