



# CRISPY ROSEMARY POTATOES

**SERVES: 4**

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**TOTAL TIME: 40 MINUTES**

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V VE GF DF

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## INGREDIENTS

680g **red potatoes**, cut into 2cm chunks

1 tbsp **olive oil**

1 tbsp **fresh rosemary**, chopped

**Salt and black pepper** to taste

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## INSTRUCTIONS

Preheat oven to 220°C/425°F/Gas 7.

Toss the potatoes with the oil, rosemary, a generous amount of salt and pepper and spread out evenly on a baking sheet.

Roast until brown and crispy on the outside and tender inside, about 30 minutes.

Eat them while they're hot!

### MACROS PER PORTION

CALORIES	160	PROTEIN	3
CARBS	28	FATS	4
FIBRE	3		