



GARLIC & SHEESE BAKED POATOES

Serves 2 approx

These potatoes are something special. Cooked to perfection then smothered with our smooth, creamy melting vegan cheeses they are a sight to behold and taste utterly amazing. We can't recommend them more!

Ingredients

1kg baby potatoes
2 tbsp olive oil
2-3 crushed garlic cloves
2 tbsp dried basil
Salt & Pepper to taste
¼ cup Bute Island Mild Cheddar (grated)

Cooking Method

Begin by preheating the oven to 200C degrees.

Wash the baby potatoes thoroughly, slice them in half and dry them to make sure they are no longer wet.

Place the clean baby potatoes in a large mixing bowl and add the other ingredients and mix with your hands to distribute the ingredients evening.

Transfer the prepared baby potatoes to a baking tray and bake for 25-30 minutes until they are crispy.

When the potatoes finish baking sprinkle the grated cheese over them and leave in the oven for 1-2 minutes for the cheese to melt.

Enjoy while warm.

