



ITALIAN STYLE SHEESE & THYME ROASTED POTATOES

Preparation Time 20 minutes | Cooking Time 45 minutes | Pre-heat 180°C | Serves 4

Add a Sheesy twist to your usual roast potatoes with our warming Italian Sheese & Thyme Roasted Potatoes, the perfect accompaniment to any meal.

Ingredients

- 500 g white potatoes, peeled, cut into chunks and par boiled for 10 minutes
- 1 pack of Hard Italian style Grated Sheese
- 1 bunch of fresh thyme
- 100 ml of vegetable oil

Cooking Method

1. Pre heat the oven to 180 degrees C.
2. Put the oil on an oven tray large enough to give the potatoes plenty of room.
3. Put the tray in the oven for ten minutes until the oil is hot.
4. Place the potatoes on the tray, sprinkle with the thyme and roast for 30 minutes, occasionally shaking and turning the potatoes.
5. After 30 minutes sprinkle over the Italian style cheese and roast for a further 15 minutes until crispy and golden brown.

