



Niki's Smashed Herb & Lemon Baked Potatoes Recipe

Serves 4-6 Prep 10 mins Cooking Time about 90 mins

Ingredients

1kg (32oz) new (baby) potatoes, washed and scrubbed
1/4 cup extra virgin olive oil
2 tbs mixed dried herbs
juice of one lemon
sea salt and pepper

Method

Preheat oven to 200°C (400°F or Gas Mark 5). Scrub and wash the potatoes, then place in a large saucepan. Cover with cold water, add a little salt and bring to boil on a high heat. Reduce heat slightly when water is boiling and cook the potatoes until their skins begin to split and the potatoes are cooked. Whilst potatoes are cooking brush your baking tray with a little oil and heat this in the oven for about 10 minutes. When potatoes are cooked drain them and place them evenly on your baking tray. Use a fork to push down on the potatoes until they burst and the skin comes away slightly. At this point pour the lemon juice evenly onto the potatoes, sprinkle the mixed herbs and season with sea salt and pepper. Drizzle with olive oil and bake for about 30-45 minutes or until potatoes are golden and crispy.

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Tips

When buying potatoes choose ones that have no green areas, no shoots or bruises. Buy firm, smooth and well shaped potatoes. Store potatoes in a dark, cool place that has good ventilation. not in the refrigerator.