

Dressed Potatoes many ways

Ingredients

4 large potatoes.

Peel and steam until just tender. Then cut into cubes.

Herb Dressing.

Choose Parsley, Thyme or Chives chop mix through cooked potato cubes and drizzle with oil.

Spiced Dressing.

Choose Cajun, Moroccan or lemon pepper spice or Italian herb, mix 100g melted butter through the cooked potato cubes and sprinkle with the spice.

Yoghurt and Chilli dressing

Mix chilli flakes, cumin and sumac through 4 tablespoons greek yoghurt and stir through cooked potato cubes.

Garlic crisp Potatoes

Crush 2 cloves of garlic add about 2 tablespoons of oil to a frying pan and fry the cooked potato cubes in the frying pan with the garlic until nice and crisp.

Sage and onion potatoes

Place cubed potato in a baking dish drizzle with oil and bake for 20 minutes until golden. While potatoes are cooking slice one onion and sauté **with** chopped sage in a frying pan. Take potato out of oven and toss the onion and sage through potato.

Egg and mayo potato

Boil 2 eggs, then peel and chop. Chop spring onion. Add to cubed potato with 4 tablespoons of mayo, sprinkle paprika on top.

Rosemary Potatoes

Grind 2 sprigs of rosemary and salt in a mortar and pestle, add 1 teaspoon turmeric. Put cubes potatoes in baking dish drizzle with

olive oil and sprinkle seasoning over the top bake in hot oven until crisp.