

Twice Roasted Potatoes with Onion, Herbs and Chillies

Equipment: Sharp knife Chopping board Baking tray Garlic crusher Scales	Ingredients: 4-6 large floury potatoes (such as King Edward), scrubbed 2 onions, thinly sliced 1 tablespoon of finely chopped rosemary leaves 1 tablespoon of fresh thyme leaves 1/4 teaspoon of dried chilli flakes 3 garlic cloves, finely chopped 1/2 cup of olive oil 40g unsalted butter, chopped
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What to do:

1. Preheat the oven to 200°C.
2. Prick the whole potatoes all over with a fork. Place on a baking tray, then roast in the oven for 1 hour until cooked.
3. Remove the tray from the oven (leaving the oven on) and allow to cool slightly. Once the potatoes are cool enough to handle, tear the potatoes into 3cm chunks.
4. Return the potato chunks to the baking tray and scatter with the sliced onion, rosemary, thyme, chilli flakes and garlic. Drizzle with the extra virgin olive oil and toss well to combine. Dot with pieces of butter and season with plenty of sea salt and freshly ground black pepper.
5. Roast the potatoes on the top shelf of the oven for 15-20 minutes, turning regularly, until crisp and golden.