



## *Crispy Shaken Potatoes with Rosemary & Sea Salt*

Preparation Time: 5 mins

Cooking Time: 40 mins

Serves: 6

Difficulty: Easy

### INGREDIENTS

8 large russet potatoes, peeled & cut into 1" cubes  
Several fresh Rosemary sprigs – remove leaves  
Canola oil  
Sea salt

### DIRECTIONS

1. Preheat oven to 425F/218c
2. Boil potatoes in salted water for 10 minutes.
3. Drain water with lid on, then given a couple of shakes so potatoes hit the underneath of the lid. This softens the edges of the potatoes.
4. Drizzle oil on a roasting pan and place in oven until just smoking hot.
5. Remove from oven, spread potatoes evenly over tray, and season with sea salt and rosemary leaves. Toss the potatoes, evenly coating with the oil.
6. Roast on middle shelf of oven for approximately 30 mins or until golden with a crust. Turn over potatoes at 15 min mark.