



Roast Potatoes

Each Spring, many of our classes grow potatoes with the *Spuds in Tubs BC Agriculture in the Classroom* program. Their joy when harvesting potatoes is contagious. After counting the harvest, we have helped the students trade their gardening hats for chef toques to cook up their crop.

Yield: 6 servings

Preparation Time: About 15 minutes

Cooking Time: 30 – 40 minutes at 220 C (425 F)

<u>Ingredients:</u>	<u>Equipment:</u>
<ul style="list-style-type: none">• 1 kg potatoes (about 4 good handfuls of potatoes), Any type of potatoes will do. After trying a few types, you will find your favourite.• 2 Tbsp. (30 ml) olive oil• ¼ cup (50ml) chopped fresh herbs, or 2 Tbsp. (30ml) dried, (try parsley, rosemary, thyme, chives, oregano - experiment!)• ½ tsp. (3 ml) salt• a few grinds of freshly cracked pepper	<ul style="list-style-type: none">• sharp knife• cutting board• measuring cups and spoons• baking tray with edges• parchment paper (optional)• kitchen tongs or heatproof spatula• fork

Method:

1. Pre-heat oven to 220 C (425 F) - a hot oven.
2. Scrub your **potatoes** under running water.
3. Cut **potatoes** into bite-sized chunks and place on a baking tray.
4. Drizzle **olive oil** over top of potatoes. Toss together.
5. Tear **herb leaves** from the stems. Tear the herb leaves into smaller pieces to release the flavour. Sprinkle over the potatoes.
6. Sprinkle **salt and pepper** over top.
7. Toss together with your hands. Spread out evenly over baking sheet.
8. Place in oven. After about 15 minutes, pull the baking tray out of the oven and flip the potatoes over so that they cook evenly. Place back in the oven.
9. Bake another 15 minutes. Check to see if cooked. Potatoes should be golden and tender when poked with a fork.
10. Serve with anything!