

# Roasted Creole Potatoes



DIETARY:  
Gluten Free, Vegetarian, Coeliacs, Dairy Free

## MAKING THIS RECIPE

### Ingredients

4 to 6 potatoes (medium to large size)  
Olive oil or your preferred oil (approximately 2 to 3 tablespoons)  
**Creole Spice Blend** (2 to 3 teaspoons depending on how spicy you want your potatoes to be)

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### Method

- 1) Preheat oven to 200 degrees C.
- 2) Peel the potatoes and cut into thickish slices, or cubes if preferred.
- 3) Grease an ovenproof dish or tray.
- 4) Put the potatoes into the dish & drizzle evenly with olive oil.
- 5) Sprinkle with the Creole Spice Blend and gently turn the potatoes to make sure they are evenly coated.
- 6) Cover the dish with foil and place in the oven for 30 minutes.
- 7) Remove the foil, gently turn the potatoes and put back in the oven for a further 15 to 20 minutes until they are crispy and golden.

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## Buy the ingredients for this recipe



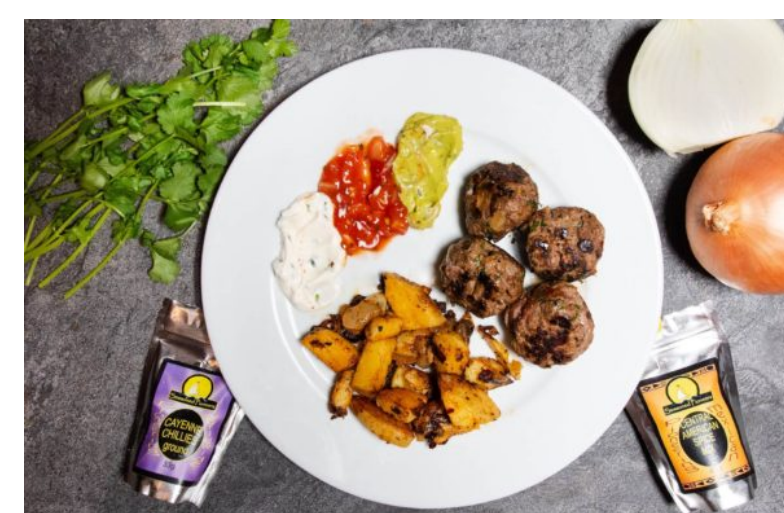
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