



Crispy Twice-Cooked Potatoes

with Rosemary & Garlic Aioli



Potato



Garlic



Rosemary



Garlic Aioli

Prep in: **15-25 mins**
Ready in: **45-55 mins**

It doesn't get much better than a roast potato - crispy and golden on the outside, hot and fluffy on the inside, delicious all over! We've twice cooked these ones for double the crunch; they're a main meal all on their own!

Pantry items

Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

Medium saucepan · Oven tray lined with baking paper

Ingredients

	2 People
olive oil*	refer to method
potato	3
garlic	2 cloves
rosemary	2 sticks
garlic aioli	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1498kJ (358cal)	565kJ (135cal)
Protein (g)	6.8g	2.6g
Fat, total (g)	15.8g	6g
- saturated (g)	1.8g	0.7g
Carbohydrate (g)	49g	18.5g
- sugars (g)	24.4g	9.2g
Sodium (mg)	157mg	59.2mg
Dietary Fibre (g)	5g	1.9g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Boil the kettle.
- Cut **potato** into large chunks. Peel **garlic** cloves. Pick **rosemary** leaves.



Bring it all together

- Drain the **potatoes** and **garlic** and transfer to a lined oven tray.
- Sprinkle over **rosemary** and drizzle with **olive oil**. Season generously with **salt** and **pepper**, and toss to coat.
- Spread out evenly, then roast until tender, **20-25 minutes**.



Boil the potatoes

- Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **potato** and **garlic** in the boiling water, over high heat, until easily pierced with a fork, **10-15 minutes**.



Serve up

- Plate up crispy twice-cooked potatoes with rosemary.
- Serve with **garlic aioli**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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