

Roast Potatoes with Garlic and Feta

Servings: 6

Prep Time: 10min

Cook Time: 1hr15min



Ingredients

- 1,5kg new potatoes, scrubbed and halved lengthways
- 4 tbsp canola oil
- 2 bulbs of garlic, cloves separated and skin left on
- 200g feta, crumbled
- small bunch of chives, finely chopped

Directions

1. Heat the oven to 220°C. Bring a pan of water to the boil, add the potatoes and cook for 10 min. Drain and allow to steam dry briefly, then, with the lid on, give the pan a shake.
2. Tip into a roasting tin, drizzle with oil and toss to coat, then season with salt. Roast for 50 min, adding the garlic and stirring halfway through.
3. Crumble over most of the feta, return to the oven for 5 to 10 min, then scatter with the chives and remaining feta.