

Polenta Roasties

Servings: 6-8

Prep Time: 5min

Cook Time: 1hr



Ingredients

- 2kg floury potatoes
- 100ml canola oil
- salted water
- 6tbsp polenta

Directions

1. Heat your oven to 200°C. Peel and quarter 2kg floury potatoes and place them in a pan of cold salted water.
2. Bring to a boil and simmer for about 5–10 min. Drain and give them a vigorous shake in the pan to rough them up.
3. Heat 100ml canola oil until very hot, add the potatoes and toss to coat completely. Scatter over 6 tbsp polenta and mix really well.
4. Roast for 50 min, turning every now and again, until crispy.
5. Sprinkle over a generous pinch of sea salt and enjoy!