

## Herb Baby New Potatoes

**Servings:** 4

**Prep Time:** 10min

**Cook Time:** 30min



### Ingredients

- 500g baby new potatoes
- ½ a lemon
- Mixed fresh herbs eg: thyme & rosemary

### Directions

1. Pop the potatoes into a large microwave safe bowl with ½ lemon and cover with a double layer of cling film. Put into the Microwave and cook on full power for 7-10 minutes until cooked through.
2. Pick the leaves from your herbs and finely chop them. Get the potatoes out of the microwave, use a knife to check they are cooked, then carefully remove the cling film. Add the chopped herbs, a good pinch of salt & pepper and a splash of olive oil.
3. Mix well. Tip into heatproof dish and place in top shelf of oven at 220°C/425°F for about 15-20 minutes until golden and crisp.