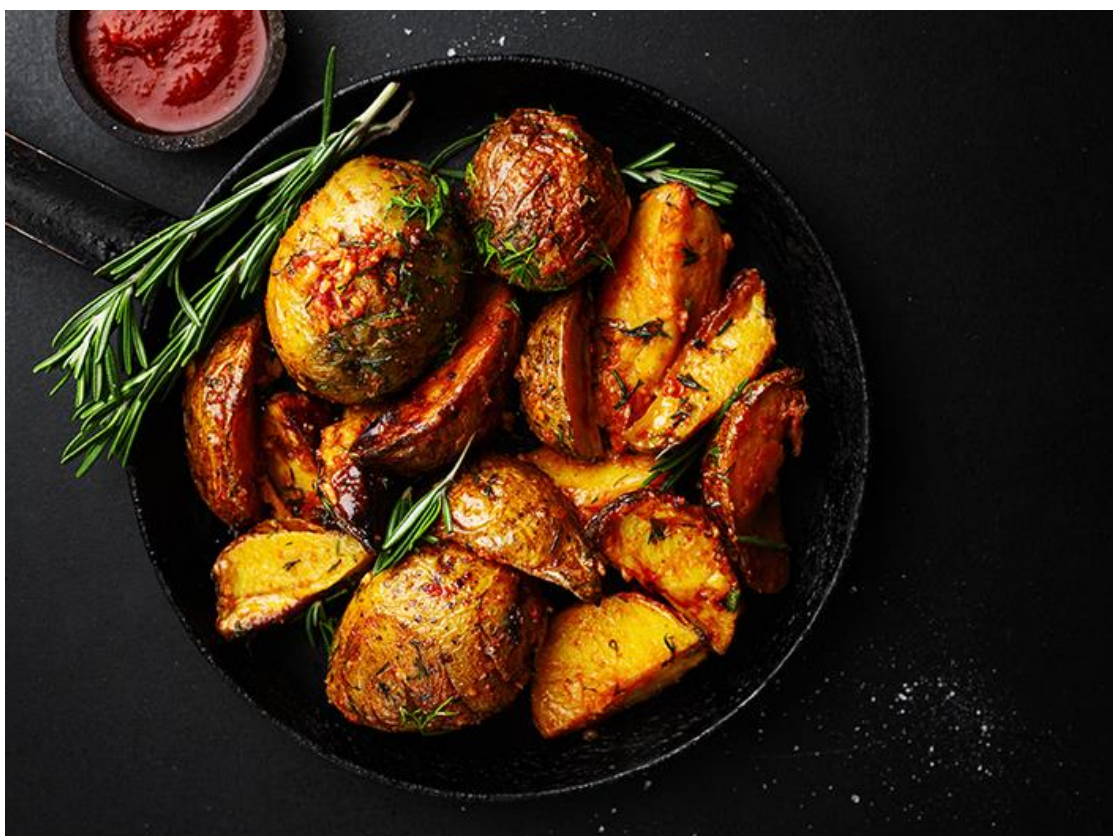# Rosemary Roast Potatoes

Dish Description / Methods:

1. Preheat the oven to 180°C and strip the rosemary from the stalk.
2. Place the potatoes into a suitable size pan submerge with water and bring to the boil. Reduce to a very gentle simmer cook until the potatoes are tender and are on the verge of falling apart (the closer the better).
3. Carefully remove the potatoes using a spider or a slotted spoon. Set aside to steam dry.
4. Place a suitable sized gastro with the olive oil into a pre-heated oven and allow to heat up whilst the potatoes are steam drying.
5. Give the potatoes a little ruffle (if required) and add to the pre-heated gastro, then return to the oven for 10 minutes.
6. Remove from the oven add the garlic and rosemary, then return to the oven for a further 5 minutes or until the potatoes are golden and crispy.
7. Portion as required and serve immediately.

Allergens:

•   Allergen free

This is a sample recipe. In the full version of the recipe pack costs and other calculations are included.

Rosemary Roast Potatoes

Ingredients

Supplier	Supplier Code	Commodity	Unit Weight	Unit Measurement	Quantity Used
Bidfood MTD	74887	MID POTATOES 20-40MM (WASHED)	10000	Grams	1800
Bidfood MTD	30271	Triple Lion GARLIC PUREE	6000	Grams	60
Bidfood MTD	50396	EVERYDAY FAVOURITES CRACKED BLACK PEPPERCORN	2700	Grams	5
Bidfood MTD	13686	PURE OLIVE OIL P.E.T.	16000	MI	50

Nutrition per portion (230g)

	Kcal	Carbohydrates	Sugar	Total Fat	Saturates	Protein	Fibre	Salt
Total	181.4	31.8	1.1	5.0	0.7	4.1	2.6	0.0
%RNI	9%	12%	1%	7%	3%	8%	9%	1%

Quality statement: The details in this document are accurate at the time of production on 14 December 2022. Products may change over time and updates can be found on our website at www.supplychain.nhs.uk/categories/food Please do check the latest issue of your supplier's technical information and labelling on products to confirm these details, for example allergens.

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