



Roast potato and rosemary souvlaki

10'
Hands on

60''
Hands off

30'
Cook Time

4
Portion(s)

1
Difficulty



Ingredients

- 800 g baby potatoes
- 2 tablespoon(s) olive oil
- 1 tablespoon(s) rosemary, fresh
- 1 teaspoon(s) salt
- pepper, freshly ground

Διατροφικός πίνακας

Nutrition information per portion

240 Calories (kcal)	8.7 Total Fat (g)	1.2 Saturated Fat (g)	35.0 Total Carbs (g)
12%	12%	6%	13%
1.6 Sugars (g)	3.5 Protein (g)	3.2 Fibre (g)	1.2 Sodium (g)
2%	7%	13%	20%

Method

- Place the potatoes in a **pot** full of a generous amount of boiling water.
- Boil for 10 minutes or until they are almost half-way boiled. You should not be able to pass a skewer or a fork through them easily.
- Drain and set them aside to cool a little.
- Transfer to a **bowl** and add the olive oil, finely chopped rosemary, salt and a generous amount of pepper.
- Allow them to marinate for one hour or overnight.
- Preheat oven to 200* C (392* F) Fan.
- When potatoes are ready, thread them on to **skewers** which can be wooden or **metallic**. You can also thread them on to sprigs of rosemary once you remove all of the leaves apart from the part at the tips.
- Roast for 20-25 minutes or until their interior is soft and they turn golden, making sure to turn them over often.
- When ready, remove from oven, allow them to cool a little and serve.

Tip

You can prepare them from the previous day and let them marinate overnight!