HELLO FRESH

Roasted Potatoes & Creamy Fetta
with Lemon Zest

Grab your Meal Kit with this symbol
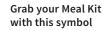

Potato

Rosemary

Lemon

Fetta

Prep in: 5 mins
Ready in: 30 mins

You can never, ever go wrong with crispy roasted potatoes. But we've added aromatic rosemary and salty, creamy fetta to make a side dish that's a little bit fancy and absolutely irresistible.

SE

Before you start
Wash your hands and any fresh food.

You will need
Oven tray lined with baking paper

Ingredients

	2 People
*olive oil**	refer to method
potato	3
rosemary	2 sticks
lemon	1
fetta	1 large packet

**Pantry Items*

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1016kJ (243Cal)	269kJ (64Cal)
Protein (g)	11.7g	3.1g
Fat, total (g)	5.8g	1.5g
- saturated (g)	3.7g	1g
Carbohydrate (g)	33g	8.7g
- sugars (g)	6g	1.6g
Sodium (mg)	442mg	117mg

The quantities provided above are averages only.

Allergens
Always read product labels for the most up-to-date allergen information.
Visit **hellofresh.com.au/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1

Get prepped
- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks. Pick and finely chop **rosemary** leaves.
- Zest **lemon** to get a pinch, then slice into wedges.

TIP: *Run your fingers down the rosemary sticks to remove the leaves easily!*

2

Roast the potato
- Place **potato**, **rosemary** and a good squeeze of **lemon juice** on a lined oven tray.
- Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until golden, **20 minutes**.

3

Add the lemon zest
- Remove tray from oven, then sprinkle **potatoes** with **lemon zest**.
- Roast until potato is tender, **5 minutes**.

4

Serve up
- Transfer roasted potatoes to a serving dish. Top with crumbled **fetta**, then gently toss to combine.
- Serve with any remaining lemon wedges. Enjoy!

We're here to help!
Scan here if you have any questions or concerns

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