



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 feta to make a side dish that's a little bit fancy and absolutely irresistible.

Pantry items

Olive Oil

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



Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: hellofresh.com.au/rate