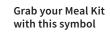


Roasted Potatoes & Creamy Fetta

with Lemon Zest









Potato

Rosemar





Lemon

rett



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.

Pantry items
Olive Oil

Before you start Wash your hands and any fresh food.

You will need

Oven tray lined with baking paper

Ingredients

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	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.



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!



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.



Add the lemon zest

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



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!

