



HEALTHYFOOD
STUDIO



Baby potatoes

WITH PAPRIKA & LEMON

INGREDIENTS

- 1kg baby potatoes
- 30ml canola oil
- Large pinch salt
- 1 tbsp sweet paprika
- 1 lemon juice and zest
- 10g Grana Padano cheese, grated

METHOD

Preheat the oven to 180°C.

Scrub the potatoes well, but retain the skin.

Place the potatoes on a chopping board and slice two thirds into the potato 2mm apart. Slice from the one side of the potato right up to the other end. Repeat this step with the remaining potatoes.

Place the potatoes in a large bowl. Add the oil, salt, paprika, lemon juice and half the zest. Toss the potatoes well in the spice mixture and then place on a roasting tray. Bake for about 1 hour.

Place the cheese and remaining zest in a bowl and mix.

Remove the potatoes from the oven and sprinkle with the cheese mixture.

Return to the oven and bake for a further 20 minutes.

Serve with fish or a meat main course and salads.

