

Herb Roasted Potatoes and Tomatoes

This is a complex recipe, made possible for our time constraints by using a batch which was prepared by the previous class. While it cooks, we will prepare the next batch for the following class. Now that's teamwork!

| Equipment: | Ingredients |
|--|---|
| Oven preheated to 200°C | 1 batch potatoes, tomatoes, herbs and garlic ready for the oven |
| Saucepan with hot water, steamer and lid | 2-3 large potatoes (or equivalent in small ones) |
| Knife, cutting board and mat | About 2 medium sized tomatoes |
| Garlic press | 1 bunch fresh herbs |
| Spoons for mixing x 2 | 3 cloves garlic |
| Baking dish x 2 | 1 teaspoon rosemary |
| | 3 tablespoons olive oil |



Method:

Remember to clean up your workstation as you go

1. Learn/review oven safety rules.
2. Put the prepared baking dish in the oven, and set the timer for 25 minutes.

You will now make a batch for the next class. You have 15 minutes. Keep going!

3. Cut the potatoes into 4cm dice.
4. Put the potatoes into the steamer. Cook for about 10 minutes, lid on.
5. While the potatoes steam: dice the tomatoes, tear the soft herbs, crush the garlic. Put these 3 ingredients, and the oil, into the baking dish.
6. Finely chop the rosemary.
7. **Wash your knife and return to cupboard. Clean and return your board and mat.**
8. Add the potatoes to baking dish, and gently mix, "Chicken Wings" style.
9. Sprinkle with rosemary
10. Put dish on your ingredients tray for the next class.
11. Discuss and prepare for safely taking your Herb Roasted Potatoes and Tomatoes from the oven.
12. When you are ready, remove your dish from the oven.
13. Add one of the mixing spoons to serve.