

# Herb Roasted Potatoes (Air fried potato chips) KITCHEN



Growing Harvesting Preparing Sharing

## **Equipment:**

Oven, preheated to 190°c, fan forced

Knife, cutting board and mat

Baking rack

Oven mitts

Saucepan with steamer, lid and

boiling water

Skewer

Clean tea towel

Garlic press

Metal mixing bowl

Serving platter

**Tongs** 

## Ingredients

1 batch pre-steamed potatoes

450 - 500 g potatoes (3 medium potatoes)

1 tablespoon olive oil 2 garlic cloves, crushed

1-4 rosemary sprigs, leaves only, finely minced sea salt and freshly-cracked black pepper, to taste



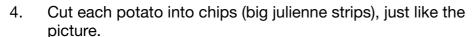
#### Method:

## Remember to clean up your workstation as you go

- 1. Review oven safety rules.
- 2. Spread the prepared potatoes out on a single layer onto the baking rack.
- 3. Put them into the oven, and set the timer for 20 minutes.

You will now make a batch for the next class.

You have 20 minutes, including cleaning your workstation. Keep going!



- 5. Place them into the steamer and cook for 5-10 minutes.
- 6. Meanwhile, process the other ingredients according to the ingredients list.
- 7. Put the olive oil, crushed garlic, finely minced rosemary, salt and pepper into the mixing bowl.
- 8. Test the steaming potatoes by stabbing with a skewer. Cook until they're just tender.
- 9. Tip the cooked potatoes from the steamer onto a dry tea towel and spread them out to let the steam evaporate. Gently pat them dry.
- 10. When the steam has stopped rising, transfer them into the mixing bowl with the other ingredients. Stir gently to mix.
- 11. When the timer sounds to remove the potatoes from the oven, do so safely, remembering to make the bench ready with a folded tea towel. Sprinkle lightly with salt.
- 12. Transfer the chips onto serving plate when safe to do so. Add tongs to serve.



