

ROASTED POTATOES

2 Portions | Preparation time 45 min

INGREDIENTS

4 potatoes

4 teaspoons of butter

1 clove of garlic

Coarse-grained salt

INSTRUCTION

Wash the potatoes thoroughly, preferably with a brush. After washing, put the potatoes in a pot with water and 1 teaspoon of salt, boil. Boil the potatoes for 10 minutes after boiling the water. Peel the garlic and cut into slices.

After cooking, place the potatoes on a baking tray and cut each of them into strips from above. Place a few slices of garlic and a teaspoon of butter on each potato. Sprinkle them with coarse salt. Place the prepared potatoes in the oven preheated to 180 °C for 25 minutes. The baking time depends on the size of the potatoes. Check if the potatoes are soft.

Potatoes prepared in this way are a perfect addition to meat, e.g. steak.

PURCHASE LIST

4 potatoes

Garlic

Butter