



Crushed & Crunchy Rosemary Potatoes
RECIPE

Crushed & Crunchy Rosemary Potatoes



Cooking time
60 mins
Preparation time

15 mins

Serves

6

Pre-cooked potatoes smashed and sprinkled with Royco Sour Cream and Chives Bake and fresh rosemary. Baked until crunchy, these are the perfect side to everything.

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Ingredients

- 1kg baby potatoes
- Salt
- 2 x Royco Sour Cream & Chive Bake
- 2 Tbsp rosemary leaves
- Pepper
- 100ml olive oil
- 1 cup mayonnaise
- 10g chives, chopped
- 1 lemon juice
- 1 tsp chilli flakes

Products used



Sour Cream & Chives Bakes

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Method

1. Place the potatoes in a pot with a generous pinch of salt, and top with water. Place on the stove top and bring to the boil.
2. Simmer until the potatoes are soft and a fork can easily pierce them. Strain the potatoes and allow them to sit until cool.
3. Preheat the air fryer or oven to 190C.
4. In a bowl, combine the Royco Sour Cream & Chive Bake contents with rosemary leaves and a pinch of salt and pepper.
5. Squash each potato and dress them all with the olive oil. Then add them to a bowl with the seasoning.
- 6.

Toss so that they are all well coated. Spread and even single layer in the air fryer, you will need to cook them in batches.

7. 7.

Air fry until golden and crispy, approximately 10-12 minutes.

8. 8.

If you are using the oven, spread them evenly over a baking tray and roast until crispy, approximately 1 hour.

9. 9.

Meanwhile, make the dip by mixing the mayonnaise, chives, lemon juice and chilli flakes together.

10. 10.

Serve the crispy potatoes hot with the chive mayonnaise.

Recipe Tags

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Cooking time

30 mins

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Four Cheese Frittata

Cooking time

15 mins

Preparation time

5 mins

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4X4 Bread

Cooking time

40 mins

Preparation time

10 mins

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Pasta with Creamy Mushroom Sauce

Cooking time

10 mins

Preparation time

15 mins

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Mediterranean Pasta Bake

Cooking time

35 mins

Preparation time

10 mins

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Mielies with Flavoured Butter

Cooking time

7 mins

Preparation time

5 mins

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Mushroom, Tomato & Red Wine Fusilli

Cooking time

20 mins

Preparation time

15 mins

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Spicy Lentil Curry

Cooking time

45 mins

Preparation time

20 mins

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