

# FANCY POTATOES



COOKING WITH *Dawn Faith*



## RECIPE

### INGREDIENTS

- 1 bag of white potatoes
- Chicken stock or chicken salt
- 1 cup parmesan cheese
- Olive oil

### INSTRUCTIONS

Heat the oven to 200 degrees fan forced.

Place a potatoe on a chopping board then wedge it with chopsticks or metal skewer on either side of the potatoe. Now cut down till the knife hits the chopsticks ensuring not to cut through the potatoe.

Repeat the process till you get to the end of the potatoe and then do the same to the rest of the potatoes.

Place the potatoes flat side down on your roasting pan. Sprinkle either with dry stock or salt, then drizzle a good amount of olive oil all over the potatoes.

Finally, cover them with a generous amount parmesan cheese.

Place them in the oven to roast for about 50 minutes till the potatoes are tender.