



Rosemary Roast Potatoes

with Creamy Fetta

Grab your Meal Kit
with this symbol



Potato



Rosemary



Lemon



Fetta Cubes



Hands-on: 5 mins



Ready in: 30 mins



Naturally gluten-free

Not suitable for Coeliacs

You can never, ever go wrong with crispy roasted potatoes. But we've added aromatic rosemary and salty, creamy feta to make a side dish that's a little bit fancy and absolutely irresistible.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper

Ingredients

	2 People
olive oil*	refer to method
potato	3
rosemary	2 sticks
lemon	1
fetta cubes	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1163kJ (277Cal)	308kJ (73Cal)
Protein (g)	11.7g	3.1g
Fat, total (g)	6.1g	1.6g
- saturated (g)	3.7g	1g
Carbohydrate (g)	39.3g	10.4g
- sugars (g)	2.7g	10.4g
Sodium (mg)	436mg	115mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Prep the potatoes

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into large chunks. Pick and finely chop the **rosemary** leaves. Zest the **lemon** to get a good pinch and slice into wedges.

TIP: Run your fingers down the rosemary sticks to remove the leaves easily!

2



Roast the potatoes

Place the **potato**, a good squeeze of **lemon juice** and a drizzle of **olive oil** onto a lined oven tray. Sprinkle with the **rosemary**, season with **salt** and toss to coat, then roast for **20 minutes**.

3



Add the lemon zest

Remove the tray from the oven and sprinkle with the **lemon zest**. Roast until the potatoes are tender, **5 minutes**.

4



Serve up

Transfer the potatoes to a serving dish. Top with crumbled **fetta cubes** and gently toss to combine. Serve with remaining lemon wedges.

Enjoy!