



Roasted Potatoes & Crumbly Cheese

with Lemon Zest

Grab your Meal Kit
with this symbol



Potato



Herbs



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 herbs 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
herbs	2 sticks
lemon	1
fetta cubes	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1073kJ (256Cal)	284kJ (67Cal)
Protein (g)	11.7g	3.1g
Fat, total (g)	5.9g	1.6g
- saturated (g)	3.7g	1g
Carbohydrate (g)	35.3g	9.4g
- sugars (g)	4.9g	1.3g
Sodium (mg)	440mg	117mg

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.



Get prepped

Preheat oven to **240°C/220°C fan-forced**. Cut **potatoes** into bite-sized chunks. Pick and finely chop **herbs**. Zest **lemon** to get a pinch, then slice into wedges.

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



Add the lemon zest

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



Roast the potatoes

On a lined oven tray, place **potatoes**, **herbs** and a good squeeze of **lemon juice**. Drizzle with **olive oil**, then season with **salt**. Toss to coat, spread out evenly and roast for **20 minutes**.



Serve up

Transfer roasted potatoes to a serving dish. Crumble with **fetta cubes** and gently toss. Serve with any remaining lemon wedges.

Enjoy!

Rate your recipe

Scan here to rate this recipe!

