



# 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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## 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!

2



## 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**.

3



## Add the lemon zest

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

4



## Serve up

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

## Enjoy!

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