

Lemon Thyme Roasted Potatoes

A simple recipe to add lemony thyme flavour to your potatoes. Trouble free — just mix, put in the oven and they are ready to serve.

250ml olive oil

500g small whole baby potatoes — scrubbed

1 tsp crushed black peppercorns

5 large sprigs of [Thyme 'Silver King'](#)

10 whole cloves of garlic — halved if large

½ tsp salt

Lemon wedges and extra lemon thyme leaves to serve

Pre-heat your oven to 180°C / 160°F / Gas mark 4.

Add all of the ingredients to a shallow oven proof dish which will just hold the potatoes in a single layer.

Cover with foil and bake for about 50 minutes until the potatoes are just tender to the point of a knife.

Leave them to stand for 10 minutes before lifting out the potatoes and garlic with a slotted spoon and garnishing with the extra thyme leaves and a squeeze of lemon juice.

Don't waste the leftover oil — strain and keep in a small jar to use in salad dressings, and to flavour vegetable and pulse dishes.

