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˚Fan / 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.