

Baked Potato and Sweet Potato Fries

Season: Autumn

Type: Side

Serves: 36 tastings

From the garden: Potato, sweet potato, thyme & rosemary



Equipment:	Ingredients:
<p>Large bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring spoons Baking paper Baking tray x 3 Serving bowl x 5 Kitchen tong x 5</p>	<p>6 potatoes (washed & dried, skin-on, cut into long sticks)</p> <p>3 sweet potatoes (washed & dried, skin-on, cut into long sticks)</p> <p>2 sprigs thyme (leaves only) 2 sprigs rosemary (leaves only, finely chopped) 2 teaspoons sweet paprika 2 tablespoons plain flour 3 tablespoons olive oil 1 teaspoon salt 10 grinds of pepper</p>

What to do:

1. Heat oven to 220C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients in a large bowl and toss to evenly coat.
4. Pour into the lined baking trays and spread the potatoes out into a single layer.
5. Bake in the oven for 20 minutes or until golden brown.
6. Serve into 5 serving bowls with a tong in each.