

Beckett's Farm






STARTERS

Roasted Onions & Potato Slices

Method

1. Pre heat oven to gas mark 6/200c. Pat dry potatoes and mix with 2 tbsp rapeseed oil and paprika. Season with salt and pepper
2. Transfer to a large non-stick roasting tin and spread out in a single layer
3. Bake potatoes for 20 minutes, turning occasionally to prevent them from sticking. Mix the onions with the remaining oil, and scatter over the potatoes
4. Cook for a further 15-20 minutes, until golden and crispy



-  1kg baking potatoes, peeled & sliced into rounds
-  2 red onions, sliced into rounds
-  3 tbsp rapeseed oil
-  1/2 tsp paprika
-  Salt and pepper

