



Roasted Potatoes & Crumbly Cheese

with Lemon Zest

Grab your Meal Kit
with this symbol



Lemon



Potato



Herbs



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 fetta 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
lemon	1
potato	3
herbs	2 sticks
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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Get prepped

Preheat oven to **240°C/220°C fan-forced**. Zest **lemon** to get a pinch, then slice into wedges. Cut **potato** into bite-sized chunks. Pick and finely chop **herbs**.



Add the lemon zest

After the potato has been roasting for **20 minutes**, remove from oven and sprinkle with **lemon zest**. Roast until potato is tender, **5 minutes**.



Roast the potatoes

On a lined oven tray, place **potato**, **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**.



Serve up

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

Enjoy!

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