



ROAST POTATOES



Ingredients

1¼kg potatoes

2 tbsp flour

Flour

4 tbsp sunflower oil

Method

Heat oven to 220C/200C fan/gas 6. Bring a large saucepan of water to the boil, add the potatoes, then boil for 5 mins. Drain the potatoes well, then shake in the colander (or back in the pan), to rough up the edges a little. Tip into your largest roasting tin and sprinkle with the flour and some salt. Stir, then drizzle over the oil

Roast for 50 mins, putting them in the oven on the bottom shelf when you take the foil off the chicken (see 'Goes well with' recipe). When you take the chicken out, give the potatoes a stir, then they should need 20 more mins to finish on the top shelf while you make the gravy and set the table.