

# ROASTED SMASHED POTATOES

From our garden: potatoes, parsley

## NOTES TO STUDENTS and VOLUNTEER:

1. Please double this recipe
2. Read this recipe first so you understand how to prepare the ingredients.
3. Focus on your knife skills.

### EQUIPMENT

Measuring spoons  
Kitchen scales  
Large saucepan  
Colander  
Fork  
Chopping board  
Large knife  
Large baking dish lined with baking paper  
Wooden spoon  
Serving platters and serving spoons

### INGREDIENTS

- 750g potatoes
- 2 tablespoons olive oil and extra for serving
- 1 clove garlic
- ½ teaspoon ground coriander
- Salt and freshly ground black pepper
- Handful of chopped parsley

### WHAT TO DO

- Preheat the oven to 200°C
- Scrub and wash the potatoes to remove all the dirt. Cut the larger potatoes in half. Place the potatoes in a large saucepan, add cold water to just cover the potatoes and bring to the boil and cook for 8 to 10 minutes or until the potatoes are just tender when tested with a fork. Drain well.
- While the potatoes are cooking peel and finely slice the garlic.
- Place the potatoes in the baking dish lined with baking paper. Use a fork and roughly break the potatoes.
- Drizzle the olive oil over the potatoes.
- Sprinkle the coriander, garlic, salt and pepper over the potatoes. Toss the potatoes using the fork. Spread out the potato mixture so it will cook quicker.
- Place in the oven and bake for 30 minutes or until golden brown
- Serve with a drizzle of extra virgin olive oil and garnish with chopped parsley.