

Oven Roasted Chips with Rosemary



Serves 6 **Prep 15 mins**

Cooking 45 mins

Easy

Ingredients

650 Maris Piper potatoes, scrubbed
200ml olive oil
1 tbsp coarse sea salt
3 tbsp chopped fresh rosemary

1. Preheat the oven to 200C/ 180C Fan/ Gas6. Cut the potatoes lengthways into 1cm-thick slices, then each slice into 2cm-thick chips.
2. Rinse under cold running water and pat dry with kitchen paper. Put the chips in a large roasting tin and spread out in a single layer. If your dish is not large enough, use 2 dishes.
3. Pour over the oil and sprinkle over the salt and rosemary. Toss together to combine. Bake for 45 mins, turning over 3 or 4 times. When done, the chips will be golden and crisp on the outside and fluffy in the centre.