



Julia's Cuisine

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Salads, Sides, Vegetable & Rice Dishes

Webpage:
<http://www.juliascuisine.com/>

Crispy Garlic Potatoes with a Creamy Chive Dip

Serves 4
Prep time: 10 minutes
Cook time: 50 minutes

Ingredients

For the potatoes:

6 medium potatoes, peeled, washed and cut into small pieces
1 tablespoon of olive oil
4 garlic cloves, crushed
Coarse sea salt
Chives

For the dip:

1 Cup/240 ml sour cream
3 Tablespoons fresh chopped chives
2 Spring onions, finely chopped
1/2 Teaspoon salt
1 Teaspoon garlic powder

Method

Make the dip first. Combine all ingredients in a bowl. Stir well, cover and refrigerate.

Preheat oven to 375 degrees F. Combine olive oil, garlic and sea salt in a small bowl. Stir well.

Put the potatoes on a large baking tray so they are not overlapping. Pour over the olive oil mixture and toss potatoes to coat. Roast for about 25 minutes, then flip the potatoes over and return to oven for a further 20 - 25 minutes or until they are crispy on the outside and tender on the inside.

Top with chives and extra sea salt if desired. Serve with the dip on the side.