

Crunchy potatoes with cheddar cheese crumbs



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Preparation: about 20 minutes

Cooking: about 1 hour 15 minutes

Serves: 4-6

A great vegetable side dish for any meal, particularly a roast!

Top tip: When preparing potatoes, place a chopstick on either side of the cut potato to prevent cutting right through the potato.

6 (about 200g each) Desirée potatoes

Olive oil cooking spray

½ cup fresh wholegrain breadcrumbs

½ cup grated reduced fat cheddar cheese, finely grated

1. Preheat oven to 180°C/160°C fan-forced. Peel potatoes and halve lengthways. Place a halved potato cut-side down onto a board. Slice thin, evenly-spaced cuts, about two thirds of the way through potato. Repeat using remaining potatoes. Liberally spray potatoes with oil and place cut-side down onto a baking tray lined with baking paper. Bake for 50-55 minutes until tender.
2. Combine breadcrumbs and cheese. Remove potatoes from oven. Sprinkle breadcrumb mixture over potatoes. Bake for a further 12-15 minutes until golden and crunchy. Serve immediately.



Desirée potatoes

- A reliable source of vitamin C, the vitamin that helps protect the body against infection.
- Provide dietary fibre in the skin and the flesh.
- The skin of potatoes helps retain vitamins during cooking.



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