

These little spuds pack a punch and are a great side for Asian dishes.

Ingredients:-

Small Potatoes, diced into bite sized pieces

- 1 Tsp of Sesame Oil
- 2 Tbsp of Olive Oil
- 2 Tbsp of Soy Sauce (Gluten free in our case)
- 1 Tsp of Garlic Powder
- 1 Tsp of Cayenne Pepper
- 1 Tsp of Ground Cumin
- 1 Tsp of Chilli Powder

Method:-

- (1) Mix the ingredients for the marinade.
- (2) Toss the Potatoes in the marinade ensuring that they are evenly coated.
- (3) Spread the Potatoes over a baking tray and roast at 180c for 30 to 35 minutes.