



EXCLUSIVE LOSALT RECIPE

## Garlic Infused Roast Potatoes

Potatoes for Christmas Day...but not as you know them!

Peel and half as many **potatoes** as you need, I usually allow 2 potatoes per person.

Add the potatoes to a large pan of boiling water.

Add **3-4 cloves garlic**, peeled and sliced.

Boil for 10-12 mins until cooked through but holding their shape, meanwhile pre-heat the oven to 200°C.

Drain and pour the potatoes and garlic slices into a roasting tin.

Add **3 more slices cloves garlic** and a big slosh of **olive oil**.

Next add plenty of **black pepper** and a sprinkle of **LoSalt**

Shake to cover.

Pop in the oven and roast for 50 mins, turning half way through cooking.

Serve, steaming hot, garlicky and golden!

