



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.