

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.