



ST PETER'S
HOUSE

CURIOSITY | ENCOUNTER | GIFT

Serves 1

Roasted Potatoes & Garlicky Green Beans

The Well Recipe Card

- 1 large baking potato – diced into 3 – 4 cm pieces
- 2 tsp smoky Creole spice blend
- 100g green beans chopped – tips and tails trimmed and cut into 3 – 4 cm pieces
- 1-2 cloves garlic – finely chopped

Optional extras; extra virgin olive oil, lemon juice, grilled cheeses, hummus, fresh green chillies, other leafy greens

Preheat oven to 200°C.

Wash & prepare all vegetables as described.

Place chopped potatoes on a non-stick baking tray or baking parchment lined baking tray, drizzle with oil & season with spice blend, salt & pepper.

Mix contents of tray well then distribute potatoes evenly on tray, place in oven for 15 minutes.

Remove tray from oven then add the green beans & garlic, carefully mix and distribute evenly again, place back in the oven for a further 15 minutes.

Finally remove tray from oven, give everything a good mix before plating up the dish adding any additional extras you might fancy.

