



# Roasted potato and eggplant



Potatoes in image were harvested from Golden Square Pool. They were planted as part of the Grow a Row / Pick a Branch campaign.

## Method

1. Preheat the oven to 200 degrees Celsius. Put the oil in a large, non stick roasting dish and heat in the oven for a good 10 minutes, until the oil is sizzling hot.
2. Cut the eggplant and potato into 2 cm cubes, tip into a bowl and season with salt and pepper.
3. Take the roasting dish from the oven and place on a stable, heatproof surface. Add the aubergines and the potatoes and turn to coat in the oil, being careful not to splash oil on yourself.
4. Roast for 40 minutes, giving the dish a shake around 20 minutes to ensure the veg become golden all over. When you take the pan out, add the sliced garlic cloves.
5. Add a squeeze of lemon juice and zest and more salt and pepper if needed. Add some hot smoked paprika and chopped herbs if you have them.
6. Eat with other salads or as a side with a stew or casserole.

## Tips

Left overs of this dish are great in an omelette or frittata.

Adding the smoked paprika gives the dish a Spanish patatas bravas effect.

**A SIMPLE AND TASTY WAY TO SPICE UP YOUR POTATOES. IT'S HEALTHIER TOO!**

**DIFFICULTY** Easy

**PREP. TIME** 20 mins

**COOKING TIME** 30 mins

**SERVES** 4

### INGREDIENTS

4 tablespoons of olive oil  
 2 medium sized eggplants  
 6 medium sized potatoes  
 2 garlic cloves  
 Lemon juice  
 Sea salt and freshly ground black pepper

### Optional

Finish with grated lemon zest, hot smoked paprika, sliced chilli or fresh herbs such as coriander or parsley or both.

### EQUIPMENT

Tablespoon  
 Large roasting dish  
 Sharp knife  
 Chopping board  
 Lemon juicer  
 Grater if you want to use lemon zest

