

BACON, GARLIC AND THYME ROASTED POTATOES



Serving: 4

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 400g Nicola potato variety cut in half

- 250g bacon, chopped
- 2 garlic cloves, chopped roughly
- 2 sprigs thyme
- 1 cup oil for frying
- Salt and pepper to taste

INSTRUCTIONS

Bring potatoes to boil for 20minutes. Remove and set side.

In a saucepan, heat pan, add chopped bacon and dry fry until crisp. Add oil and return potatoes to pan and fry together with bacon, garlic and thyme until potatoes are crispy.

Season with salt and pepper, Serve