

# Roast Potatoes

## Ingredients

Potatoes  
Garlic  
Oregano  
Olive Oil

## Method

1. Use medium size potatoes and take out any ears or blemishes from the skin but leave the potato largely unpeeled then cut into quarters and place in a roasting tin
2. Take a clove of garlic for each 2 potatoes and crush it and put on top of the potatoes.
3. Sprinkle a generous amount of Oregano over the potatoes and garlic and then cover all with Olive oil.
4. By hand, mix all the ingredients together and then cook or about 45 minutes at 180.