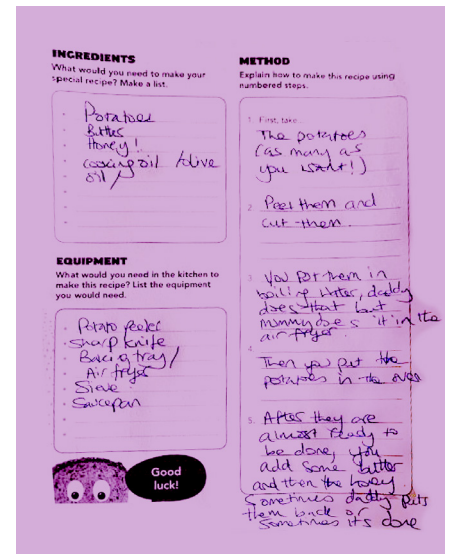
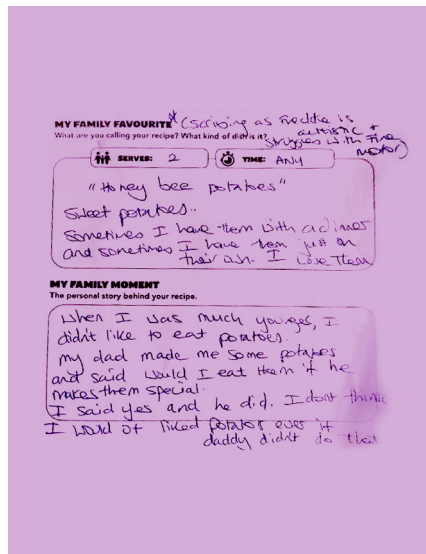


## WHY WE LOVED IT

We had heard of honey roasted carrots, but never honey roasted potatoes, but why not!

We liked how even though Freddie didn't like potatoes at first, he was bold enough to try something new and now he loves potatoes! This goes to show that just because we don't like something the first time we try it, it doesn't mean we shouldn't try it again in the future, maybe cooked a different way. Sometimes we can surprise ourselves!

What food did you used to not like, but now love?



## INFO:

Total time: **55 minutes**

Serves: **4**

## INGREDIENTS:

- 500g potatoes, quartered
- 2 tablespoons butter, melted
- 1 tablespoon honey
- 1 pinch salt
- 1 pinch ground black pepper

## METHOD

### STEP 1

Preheat oven to 375 deg F (190 deg C). Lightly coat a baking dish with cooking spray.

### STEP 2

In a bowl big enough to hold the potatoes, combine melted butter, honey, salt and pepper. add the potatoes to the bowl and roll them around until they're all coated with the butter/honey mixture.

### STEP 3

Tip into your baking dish and roast them in the oven for about 45 minutes, or until they are nicely browned, and can easily be pierced with a fork. Turn the potatoes halfway through the cooking time.