



Baked Potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1kg potatoes - 1 ts oil - salt, pepper, rosemary

Instructions

1. Wash and dice the potatoes (you don't need to peel them). 2. Put them into a tureen, add the oil, season them with salt, pepper and rosemary and mix everything. 3. Put the potatoes onto a baking tray and put it into the oven. 4. Bake them for about an hour at 200°C; turn them over from time to time. 5. As soon as the potatoes are crispy and have a golden brown color, they're ready. 6. Baked Potatoes are a good low-fat alternative for French Fries.