



Jackpot Potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- Potatoes - Carrots - Onions - Olive Oil - Herbs de Provence - Salt - Jackpots

Instructions

The "Jackpot Potatoes" has been originally introduced by Jamie Oliver in one of his shows as quick side-dish to meat. We slightly varied the receipe (you can add other vegetables too) and added the "Jackpot". Basically the Jackpot are cloves of garlic where everybody who eats one of them has to call "JACKPOT!". 1. Slice all vegetables in handy pieces 2. Throw them together 3. Add salt and the herbs 4. Put in oven - 200°C for about one hour