

Michaela's World Famous Breakfast Potatoes

Ingredients: 2 servings

3-4 Medium potatoes (any variety will do)

2-3 Garlic cloves, peeled

1-2 Bay leaves

1-2 tsp Garlic powder or granules

1 tbsp Salt and 1 tsp salt

1.5 tsp Black pepper

Optional other seasonings (paprika, chili flakes, rosemary, etc...)

Oil (a light oil like grapeseed or canola is best)

Water

Recipe Terminology.

Parboil: A method of partially cooking food in boiling water until it is soft but not cooked through.

Chuff: Tossing parboiled potatoes in a colander in order to rough up and increase surface area of potato.
The motion is similar to how you would toss popcorn.

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Cooking Instructions: Pre-heat oven to 400°F

- Peel garlic cloves
- Chop potatoes into desired cube size. You can leave unpeeled or peel them.
- Place potatoes into a pot and fill with water till potatoes are just covered. Add into pot 1 tbsp salt, bay leaves and garlic cloves. Boil at high temp for 7-8 mins until potatoes are parboiled and are tender when poked with a fork, but not mashable.
- Once parboiled, strain through a colander and chuff them until they are roughed up on the outside.
- Place potatoes onto baking sheet and drizzle with oil, sprinkle with dried garlic, salt and pepper, other spices to your preference and mix to coat.
- Bake for 15 mins then turn over potatoes and bake for another 15 mins or till brown and crispy.
- Serve and enjoy.

For a video scan the QR code or follow the link provided below.



www.youtube.com/watch?v=0MPCWVV1uo8

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