

# ChefNorway's Spicy Potatoes



Preparation Time	Cook Time	Servings	Oven Temperature
<b>5-10</b>	<b>35</b>	<b>2</b>	<b>200</b>
<b>minutes</b>	<b>minutes</b>	<b>people</b>	<b>Celsius</b>

Everyone loves these potatoes. Even when I serve them with a perfect steak all my guests can't get enough of ChefNorway's Spicy Potatoes. They are super easy to make. So let's try this recipe out!

## Ingredients:

- 600-800g almond potato
- Pepper mix, paprika
- Salt, oregano
- Cayenne pepper, thyme, parsley
- Extra virgin olive oil

## Directions

- Preheat the oven at 200°C
- Slice the potatoes in 4 boat shaped pieces.
- Heat up a pan with 5 tbsp. olive oil.
- Add half of the potatoes (about 3-400 g )
- Add all the spices while flipping potatoes around.
- Drizzle some olive oil on top of the potatoes.
- Fry them for about 3 min, then put them in a casserole dish.
- Do the same process with the rest of the potatoes, and add them to the casserole pan.
- Put them into the oven for about 30 minutes.



Perfect to side with Beef, ham, chicken and lamb. I even use them with salmon and Norwegian meatballs.

\*Also I sometimes add strips of carrots with this. This will spice up the colors and variation of vegetables.

Hope you enjoy it as much as I do!