



Roast Potatoes

Crispy golden potatoes, easy to prepare and perfect for a Sunday Roast

INGREDIENTS

Potatoes, Olive Oil

SIMPLOT SHORTCUTS *substitute using...*

Edgell Ready to Roast Potatoes (42312)

BASED ON MAKING 10 PORTIONS

from Scratch

from Simplot

PREP TIME	9 MINS	1 MIN
PASSIVE COOK TIME <i>(I.E. time in oven)</i>	40 MINS	30 MINS
ACTIVE COOK TIME <i>(I.E. actively engaged in cooking)</i>	2 MINS	2 MINS
TOTAL HANDS ON LABOUR TIME	11 MINS	3 MINS
PER PORTION LABOUR COST <i>(I.E. based on \$22/hour making 10 portions)</i>	\$0.40	\$0.11
PER PORTION FOOD COST	\$0.22	\$0.35
	<i>total cost per portion</i> \$0.62*	<i>total cost per portion</i> \$0.46*

hints, tips and nutrition Facts...

USING SIMPLOT RECIPE

ENERGY
555kj

PROTEIN
3g

FIBRE
2g

SODIUM
251mg

Per 100g serve

💡 TOP WITH CHEESE TO BOOST CALCIUM AND ENERGY

💡 SERVE WITH EXTRA SAUCES/GRAVY FOR MINCED MOIST DIETS

✓ LOW IN SALT

💡 TOSS POTATOES IN CHOPPED FRESH ROSEMARY AND OLIVE OIL TO ENHANCE FLAVOUR



*The prices used for Simplot products and ingredients in this brochure are a guide only (as at April 2017). Please contact your Distributor to confirm any pricing. The comparison scratch recipe product prices were obtained via purchases made at major Australian supermarkets during March 2017. The hourly labour rate used for calculations was \$22 per hour.