



Serves	4-5
Prep (min)	5
Cook (min)	25-30

## TANGY POTATO CUBES!

Tasty bites to make and bake! **Remember** to let a grown-up check every packet label for allergens (and traces of allergens) before you start.

### Free from

Dairy  
Egg  
Wheat  
Gluten free  
Nuts  
Peanut  
Soya  
Sesame  
Shellfish  
Fish

### Ingredients

1 grown-up  
4 Maris Piper potatoes (large)  
3 tbsp tomato purée  
3 tbsp olive oil  
2 garlic cloves crushed (see substitutions)  
pinch of salt & pepper

### Method

1. Take one grown-up and put them in charge! Then preheat your oven to 200°C/gas mark 6.
2. Wash and peel your potatoes or if you fancy you can leave the skins on! Then using a sharp knife **carefully** cut the potatoes into bite size chunks (roughly 1cm cubed).
3. Then in a large bowl mix together the potato cubes, tomato purée, olive oil, crushed garlic (or substitutions if using), salt and pepper, and stir until the cubes are well covered in sauce.
4. Spread the cubes out over a non-stick baking tray and bake for 20 minutes. Then toss them over and bake for a further 5-10 minutes until crisp. Serve as a side dish for din-dins or dish up for a party with cocktail sticks!

### Substitutions

#### Swap garlic for:

2 tsp cumin seeds

OR

2 sprigs of rosemary chopped

### IMPORTANT INFORMATION

Even though we have made every effort to check all product ingredients are free from listed allergens, please always make sure to double check product labels before consuming. Product ingredients and manufacturing processes change frequently. Therefore Allergy Adventures® cannot be held responsible for any consequences that may arise from any information listed on this page.

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