

## CRISPY ROASTED KIND OF POTATOES

### INGREDIENTS

- 5 medium size potatoes or any other kind of tuber veggies such as yuca, taro, sweet potato, jicama or whatever you can find around you.
- olive oil
- 1 tsp smoked paprika
- 1/2tsp cayenne pepper
- 1 tsp curry powder
- salt & pepper to taste

### PREPARATION

1. Prepare all the ingredients and preheat the oven to 200°C. Cut the potatoes or other tuber veg into half moon chunks.
2. Put the potatoes in a big bowl or a plastic container if you want to do this dish later. Add all the spices, salt, pepper and a good drizzle of olive oil. Combine all well with your hands, to cover all of them with the spice oily mix.
3. Spread the potatoes on a tray with baking paper and bake for about 20min, depending on the type of tuber you are making. In the end, the corners should be nice and crispy and the rest golden.
4. Enjoy with Vegan Cashew Cheese Sauce, roasted vegetables or fritters.