



Sweet chilli cubes

Serves: 4

Time

Preparation time 5 minutes

Cooking time 30 minutes

Ingredients

- low-calorie spray oil
- 750g baby potatoes
- 1 tablespoon sweet chilli sauce
- 1 tablespoon crème fraîche

Method

1. Preheat the oven to 180°C or gas mark 4.
2. Spray a non-stick baking tray with low-calorie spray oil and place into the hot oven.
3. Leaving the skin on, cut the baby potatoes into roughly the same size cubes. Plunge into boiling water and cook for 2 minutes and then drain well.
4. Remove the baking tray from the hot oven and tip the potatoes directly onto it (they should sizzle). Return the tray to the hot oven and roast for 20 minutes until crisp and golden.
5. Serve in a warm bowl topped with the sweet chilli sauce and crème fraîche.

