

ROOT OUT YOUR VEGETABLES

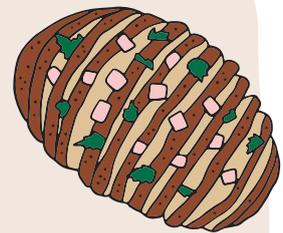
RECIPE CARD 2

Why we need to think about food waste

Where do you think most of the food waste comes from? Almost half of all the food that ends up being thrown away has actually come from people's houses. It's the food we don't get around to eating in time or the large amounts of food we've prepared but can't finish. But it does not have to be this way. We have some delicious and easy to follow recipes to help you love your food for longer!

Hasselback Potatoes With Bacon

This is a great recipe for using up your any extra potatoes and left-over meat and salad you may find in your fridge. This way of cooking makes the potato crispy on the outside but soft inside.



You will need

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| 8 potatoes -skins on! | 2 tablespoons parsley fresh or dried |
| 5 tablespoons melted butter or olive oil | 2 teaspoons sea salt |
| 4 teaspoons smoked paprika | 200g left over bacon chopped |
| 2 tablespoons thyme fresh or dried | 100g cheese |
| 2 tablespoons rosemary fresh or dried | |

How to make it

- 1 Preheat the oven to 200°C / Gas Mark 6.
- 2 To make a "Hasselback" potato you need to make several slices through the potato but don't go all the way to the base, stop slicing about three quarters of the way through. Leave about half a centimetre between each slice. You should end up with a whole potato cut into fan like slices.
- 3 Finely chop all the herbs then place in a bowl with the oil and spices. Brush the potatoes with the herb mix, sprinkle them with sea salt and place them in the skillet pan or frying pan.
- 4 Bake the potatoes in the oven for 50 minutes then top with bacon and then bake again for additional 10 minutes. Feel free to add you own additions to give this meal your own individual flare! Why not experiment with adding cheese or serving with a salad.



FOOD WASTE TIP:

If you're potatoes have started sprouting don't panic- you can still use them. Just remove the sprouts with a sharp knife.