



Giant Festive Air Fryer Roast Potatoes

SERVES 2

INGREDIENTS

2 large Nemo potatoes,
peeled and left whole

2 tbsp olive oil

4 sprigs fresh thyme

2 garlic cloves, peeled

Salt and black pepper

FOR TOPPING:

10 pigs in blankets

100ml gravy

100g Brussels sprouts

10g butter

10g honey

20g Gruyère cheese,
grated

20g Cheddar cheese,
grated

METHOD

1. Place whole potatoes in a pan with cold water, along with garlic and thyme, and bring to the boil. Simmer for 10-15 minutes.
2. Turn air fryer on to 200°C. Drain potatoes and coat with olive oil seasoned with salt and pepper. Place potatoes in the air fryer and cook for around 30 mins or until golden.
3. While your potatoes are cooking, cook the pigs in blankets in a preheated oven 180°C / Fan 160°C / Gas 4 for 15-20 mins, or in the air fryer if you have space.
4. Halve the sprouts and pan fry in a drizzle of olive oil on a medium heat for 10-15 mins.
5. Heat gravy in pan on a medium heat.
6. Once your potatoes are cooked, cut in half and fluff the insides with butter using a knife.
7. Place your potato halves on a serving plate and drizzle with honey, then top with cheese, sprouts and pigs in blankets.
8. Drizzle with gravy and serve.

