

Beans, Rice And Everything Nice

BBQ-Chip Flavoured Roasted Potatoes



original recipe by beansriceeverythingnice.weebly.com

Ingredients

680 - 907 grams (1.5-2 pounds,
4 or 5 medium) Russet potatoes

2 Tablespoons potato starch

2 Tablespoons nutritional yeast

1.5 teaspoons ground cumin

1.5 teaspoons smoked paprika

1/2 teaspoon garlic powder

1/8-1/4 teaspoon chipotle powder

2 Tablespoons Dijon mustard

2-4 Tablespoon lemon juice,
about 1/2 a lemon

1. Line a baking sheet with parchment paper or a silicone baking mat. Preheat the oven to 205C (400F). Chop the potatoes into roughly 1.5 cm (1/2 inch cubes) and add to a large mixing bowl. Fill the bowl with enough cold water to cover the potatoes and let soak while you prepare the coating mix, about 5 minutes.
2. In a small mixing bowl, add the potato starch, nutritional yeast, ground cumin, smoked paprika, garlic powder, and chipotle powder and combine. Add the mustard and 2 Tablespoons of the lemon juice. Mix well. Add more lemon juice a little at a time, as needed, to create a thick paste.
3. Drain the potatoes well, shaking off as much of the excess water as you can. Put the potatoes back in the mixing bowl and add the coating mixture. Mix well. The small amount of water still clinging to the potatoes will loosen the coating mixture just enough to coat all the potatoes.
4. Spread evenly on the baking sheet. Bake for 30 to 40 minutes, or until potatoes are cooked through and the coating is browned.