

Crispy Salt and Pepper Potatoes

Serves 4

- 2 large egg whites
- 450 g new potatoes (about 2.5-cm in diameter)
- 2 tsp salt
- $\frac{3}{4}$ tsp ground black pepper
- 1 tsp rosemary, chopped
- 1 tsp thyme, chopped
- 1 tsp parsley, chopped



1. Preheat oven to **200°C** and line a rimmed baking sheet with parchment paper.
2. In a large bowl, whisk the **egg whites** until foamy.
3. Add the **potatoes** and toss until well-coated with the egg whites, then transfer to a strainer or colander and let the excess white drain.
4. Season potatoes with **salt, pepper** and **herbs**.
5. Scatter the potatoes on the baking sheet (make sure they don't touch) and roast until very crispy and tender with poked with a knife, **about 20 minutes**.
6. Transfer to bowl and serve.