Greek oven fries

Ingredients

Potatoes cut into julienne
1 teaspoon of salt
2 tablespoons of olive oil
1 garlic clove - minced
1 tablespoon fresh thyme leaves
1 tablespoon oregano – finely chopped
Piece of feta – crumbed
1 tablespoon of parsley leaves – finely chopped

What to do

1. Heat the oven to 250C
2. Cut potatoes into julienne – try to get them the same size
3. Place into a bowl
4. Add olive oil, salt, garlic, oregano, parsley and thyme and mix well
5. Place onto a tray side by side
6. Cook for 20 minutes.
7. Add crumbled feta