



Spicy Potato Wedges

Ingredients:

Potatoes

Garlic powder

Paprika

Salt and pepper

Cooking oil

Method:

Preheat the oven to 180C.

Wash the potatoes, or peel if preferred.

Cut the potatoes length ways in half.

Then cut the potatoes lengthwise again into wedges – cut thick or thin wedges depending on your own preference.

Place the cut potatoes in a bowl.

Drizzle the potatoes lightly with oil.

Sprinkle with the garlic powder, paprika, salt and pepper.

Mix well together ensuring all the potato wedges are coated.

Place onto a baking tray or dish.



Make sure the potatoes are out spread evenly in just one layer if possible.

Place the dish into the oven and bake at 180 for 25-30 minutes, until golden and crispy.

NOTE - Any potatoes are fine to use for this recipe - use as many as you want for the number of servings you need.