

Potato Wedges



Ingredients

- 750g baby potatoes
- 1 Tbs olive oil
- 1 tsp cumin
- 1 tsp smoked paprika

Method

Preheat the oven to 200°C.

Scrub the potatoes in cold water then pat dry with kitchen paper.

Chop each potato into 4 wedges.

Place in a roasting tin and pour over the olive oil.

Give them a good stir to coat in oil.

Sprinkle over cumin and paprika and stir again.

Put the tin in the oven to cook for 25-30 minutes.

Take out and shake every 10 minutes to help the potatoes cook evenly.

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