

CRISPY BAKED POTATO WEDGES

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COOK TIME: 1h

SERVES: 4

CALORIES: 230 kcal (PER SERVING)

INGREDIENTS

1 kg/2.2 pounds medium-large potatoes
5 tbsp olive oil
flaky salt for serving

*SPICES

2 tsp each: garlic powder,
onion powder
1 tsp each: smoked paprika, black
pepper, dried oregano, salt

DIRECTIONS

Preheat the oven to 180°C/350°F.

Rinse and clean the potatoes. Cut each potato lengthways into quarters, then cut each quarter in half, to make a total of 8 wedges. Make sure they are about the same thickness and size.

Add potato wedges to a bowl, sprinkle with olive oil and spices. Toss well to coat evenly.

Place potato wedges in a single layer on a large baking tray.

Transfer to the oven, bake for 30 minutes.

Remove from the oven, flip the potato wedges over and bake for 20 minutes more or until the wedges are deeply golden, crisp and cooked through when pierced with a fork.

Remove from oven and sprinkle with flaky salt. Serve immediately.

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.