

Home Made Potato Wedges

Ingredients:

4 large potatoes, scrub well
Cooking oil (2 tablespoons)
Freshly ground Pepper
Mild Chilli Powder (quarter teaspoon)

Method:

Leave the skin on and cut the potatoes into wedges. Place in a bowl and add remaining ingredients.
Toss well to coat evenly.

Place on a baking sheet and put in a hot oven, 200 degrees C for 30 minutes until crisp and cooked throughout.

(Sweet potatoes can be used as an alternative)

(This is the recipe used on our Weekly Menus)