

Spicy Roast Potato Wedges

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large baking tray or dish
chopping board
large sharp knife
measuring spoons
oven proof tongs

Do this

with these **ingredients**

1. **Preheat** the oven to 200°C (400°F).

2. Thoroughly **scrub** and **dry**

6 small to medium elongated **roasting potatoes**

3. **Slice** each potato lengthways into four to eight wedges depending on size of potatoes.

4. **Add** to the baking tray with

1 - 2 TBS **olive, avocado, or coconut oil**

1 tsp **garlic powder**

1 tsp **onion powder**

1 tsp **paprika**

1 tsp **pink or sea salt**

¼ - ½ tsp **ground black pepper**

¼ - ½ tsp **ground chilli powder** (optional)

5. Using your hands, **coat** the potatoes thoroughly with the oil and spices. Add more oil if necessary.

6. **Roast** for 30 minutes before turning them over. Add more oil if they are looking a bit dry.

7. **Roast** another 15 to 30 minutes until done to your liking.

8. **Serve** immediately as a side or as a finger food with

sour cream or Aioli

