

Spicy roasted potato wedges



Spicy roasted potato wedges

Serves: 4 as a side-dish
Preparation: 20 minutes
Cooking: 45–50 minutes

1 kg medium King Edward or
Sebago potatoes
2 tbs olive oil
2 tsp Tabasco sauce
1 tsp ground cumin



1 tsp ground coriander
2 tbs freshly-squeezed lime juice
thick natural yoghurt or sour
cream, to serve

1. Preheat oven to 220°C. Scrub potatoes and cut into wedges. Place onto a clean tea-towel and pat well to dry.
2. Place oil, Tabasco, cumin, coriander and lime juice into a large bowl and mix well to combine. Add potatoes and toss well to coat in mixture.
3. Place potato wedges, flesh-side up (do not overlap potatoes) onto a large baking tray. Cook wedges for 45–50 minutes or until crispy. Serve wedges with yoghurt or sour cream for dipping.

SYDNEY MARKETS

Supplying quality fresh fruit & vegetables

SYDNEY MARKETS