



Spiced Wedges

Shopping List:

3-4 large rooster potatoes or Maris piper.

1 tablespoon of garlic paste.

2 tablespoons of olive oil.

1 tablespoon of smoked paprika.

1 teaspoon of salt and pepper.

1 teaspoon of cayenne pepper.

Rosemary.

Gather Utensils:

1 teaspoon.

1 tablespoon.

A peeler.

A baking tray..

A kitchen knife.

A large bowl.

A chopping board.





Spiced Wedges



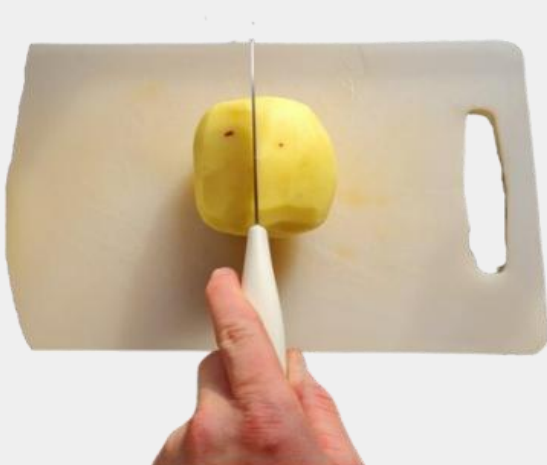
Step 1.

Preheat the oven to 180degrees Celsius.



Step 2.

Peel 3 to 4 large potatoes.



Step 3.

Cut each potato in half.



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Step 4.

Cut into three wedge like shapes.

Be safe when using a knife.



Step 5.

Wash and dry your cut potatoes.



Step 6.

Add the wedge into a bowl.



Step 7.

Add 2 tablespoon of olive oil.





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Step 8.

Add 1 teaspoon of salt and pepper.



Step 9.

Add 1 teaspoon of cayenne pepper.



Step 10.

Add 1 tablespoon of smoked paprika of .



Step 11.

Add 1 tablespoon of garlic paste.



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Step 12.

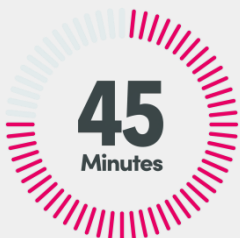
Add 1 tablespoon of diced rosemary.

Remove any stems.



Step 13.

Mix in the bowl and add to your baking tray.



Step 14.

Cook in the oven for 40-45 minutes.

Have Fun



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Step 15.

**Allow to cool and enjoy
with a sauce of choice.**