

Best Oil Free Crispy Potato Wedges

INGREDIENTS

6-8 Large Potatoes, cut into wedges

Best variety for a super crispy result is the delicious gold fleshed Agria. Success can also be obtained with red skinned potatoes.

You will also need:

- ❖ Baking Paper
- ❖ Tin Foil

Cooking time : Allow 90 minutes

METHOD

1. Preheat oven to 180 deg C fan or 200 deg C bake setting.
2. Scrub potatoes clean before cutting into wedges.
3. Place in a large roasting dish lined with baking paper.
4. Cover tightly with tin foil.
5. Cook at least 40 minutes until tender.
6. Remove tin foil and continue cooking until golden and crispy. Turn as necessary for even colour. This could take anywhere from 40-60 minutes depending on your oven & size of the wedges.
7. Serve as a side or eat as a snack.

TIME SHORT?

Pre-boil potatoes, cool then bake from step 6.

