

# Recipe

## Crispy Potato Wedges

### Ingredients

- 4 large potatoes
- 1 x 15ml spoon oil
- Mixed herbs



### Step 1

Preheat the oven to 200oc or gas mark 6. Place the baking tray in the oven.  
Peel the potatoes and cut into large chunks [8 per potato]

### Step 2

Place the potatoes in the mixing bowl, pour the oil over and sprinkle on the herbs.  
Remove the baking tray from the oven.

### Step 3

Carefully place the potatoes on the tray and place back in the oven.  
Bake for 45-50 minutes, turning them over after 25 minutes, until golden.