

ALL ROUNDERS™

Baked Potato Wedges with Chili Mayo Sauce

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6 medium All Rounders potatoes (about 1 kg), scrubbed and rinsed

1 Tbsp paprika powder

3 Tbsp melted ghee or clarified butter (or neutral vegetable oil which has a high smoke point)

3/4 teaspoon fine salt

For chili mayo sauce:

1 garlic clove, finely grated

1 cup mayonnaise

3 Tbsp Sriracha

2 Tbsp fresh lemon juice
salt

- 1** Preheat the oven to 200C fan bake/ 400F. Line a baking tray with baking paper and set aside.
- 2** Cut each potato into 8 wedges. Make sure they are about the same thickness and size.
- 3** Place potatoes wedges in the big mixing bowl, add melted ghee, paprika, and salt, toss them with your hands to make sure they are coated. Transfer to baking sheet and spread wedges out in a single layer.
- 4** Bake for about one hour until golden brown, checking and giving them a stir halfway through.
- 5** Place the wedges on a paper towel to remove excess oil.
- 6** Stir garlic, mayonnaise, Sriracha, and lemon juice in a small bowl to combine. Season with salt.
- 7** Serve hot wedges with Sriracha Mayo. Enjoy!

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PUKEKOHE GROWN SINCE 1957