

ALL ROUNDERS™

Spicy Potato Wedges

BHANA
FAMILY
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1 kg All Rounders potatoes
¼ cup olive oil
1 tablespoon chopped fresh herbs – rosemary, thyme
2 teaspoons Tuscan seasoning
1 teaspoon smoked paprika
½ teaspoon sea salt
½ teaspoon chili powder

Topping:

50 g feta, crumbled
1 red chilli, sliced
Zest of 1 lemon
Coriander sprigs for garnish

- 1** Preheat the oven to 200C. Line 2 large, shallow oven dishes with baking paper. Set aside.
- 2** Wash the potatoes and dry with paper towels. Cut each potato in half lengthwise, then cut each half into 4 wedges. Make sure they are all similar thickness. Place the potatoes into a large bowl.
- 3** In a small jug, combine the olive oil, chopped herbs, Tuscan seasoning, smoked paprika, sea salt and chili powder. Pour over the potatoes and toss well to coat evenly.
- 4** Arrange the potato wedges in a single layer in the baking dishes. Bake in the preheated oven for 35 minutes, until they are crispy and golden. Turn once during cooking.
- 5** Sprinkle with the feta, chilli, lemon zest and coriander to serve.

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PUKEKOHE GROWN SINCE 1957