

## Baked Potato Wedges

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| <p><b>Equipment:</b><br/>Chopping board<br/>Large knives<br/>Peelers<br/>Baking sheets lined with baking paper<br/>Tongs<br/>Tablespoon<br/>Large mixing bowl</p> | <p><b>Ingredients:</b><br/>1 kg potatoes<br/>2 large sweet potatoes<br/>Dried herbs, or dried chilli, or smoked paprika etc<br/>Salt<br/>1-2 tbsp. light olive oil</p> |
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### What to do:

1. Preheat oven to 200°C
2. Wash and peel the potatoes and sweet potatoes ensuring no dirt is left before cooking. If you like the flavour of potato skin then don't bother peeling the potatoes.
3. Cut potatoes and sweet potatoes in half, and then flat side down cut into approx. 1cm thick slices.
4. Lay each slice flat, and then cut into thick wedges or chips roughly the thickness of a finger.
5. Place the chips into a large mixing bowl while you work on your next potato.
6. When all potatoes and sweet potatoes have been cut into chips, drizzle with the olive oil and turn the chips so that all are lightly coated.
7. At this point, you can season the chips with salt and perhaps another seasoning of your choice (think smoked paprika, chilli flakes, onion powder or stock powder, or dried herbs like oregano). Turn the chips again after you have added your seasoning so that they are all flavoured.
8. Line 3-4 baking sheets with baking paper.
9. Spread the chips out in a single layer and place in the oven to bake for 20-30 minutes or until golden and crispy. You may need to rotate the trays to ensure even cooking halfway through.
10. Tip the chips into serving bowls (1 for each table) and provide tongs with each bowl.