

Cajun Spiced Potato Wedges

Makes approx. 35 fritters

<p>Equipment: Chopping board Knife Large bowl Large saucepan Measuring cups and spoons</p>	<p>Ingredients: 4 potatoes, unpeeled 1 lemon cut into 6 wedges 12 garlic cloves 3 red onions, cut into 8 wedges 4 bay leaves 3 tbs tomato puree Salt and pepper 1 tsp paprika ½ tsp cayenne pepper 1 tsp dried oregano 1 tsp dried thyme ½ tsp ground cumin 6 tbsp extra virgin olive oil</p>
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What to do:

1. Preheat the oven to 200°C. Cut the potatoes into thick wedges. Cook in a large saucepan of salted boiling water for 3 minutes, drain well, and place in a large roasting tin with the lemon, garlic, red onions and bay leaves.
2. Whisk together the remaining ingredients with 6 tablespoons of water and pour evenly over the potatoes. Toss well to coat.
3. Roast for 20 - 30 minutes, or until the potatoes are tender and the liquid has been absorbed. Gently and frequently turn the potatoes during cooking. Serve hot.