

Oven Baked Potato Wedges with Rosemary and Garlic



Ingredients

8 large potatoes

6 twigs of fresh rosemary

6 cloves of garlic

20mls Olive oil

Salt

Instructions

1. Pre-heat oven to 220c.
2. Slice potatoes into wedges, no need to remove the skin.
3. Cover the baking trays with baking paper.
4. Divide the potato wedges onto the baking trays.
5. With the flat side of a knife, crush the gloves of garlic and place between the potato wedges.
6. Add the rosemary between the potatoes.
7. Drizzle the olive oil over the wedges and sprinkle with salt.
8. Place the baking trays into oven and bake for 30 mins.

Cutting up potatoes to make wedges

Example 1



Example 2

