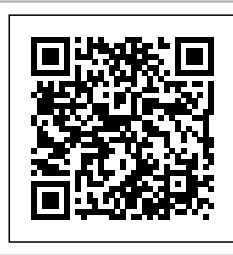


Crispy Roasted Potato Wedges



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 4-6

Prep Time: 15 minutes

Cook Time: 1 hours 5 minutes

Ingredients

- 2 lb of Yukon Gold Potatoes, peeled and cut into 3/4 inch wedges
- 4 Tbsp of light olive oil (any light oil of choice works here)
- 1 tsp of Granulated onion
- 1 tsp of Granulated Garlic
- 1 tsp of Paprika
- 1 tsp of Dried Rosemary
- Plenty of Salt and Pepper to taste
- Fresh Parm and Parsley to finish

1) Preheat your oven to 425 degrees.

2) Peel and cut your potatoes and place them in a pot filled with cold water and a generous pinch of salt, bring to a boil and boil for exactly 5 minutes, then drain and allow to sit in the colander for 10 minutes.

3) While that happens, take your oil, and place it in a pan (a baking sheet is fine just make sure it's about a 9x13 inch size) and pop it in the oven for 10 minutes as well.

4) When ready, add the spices to the hot oil, mix to combine, then add the potatoes, toss well and place them in a single layer as best you can.

5) Pop them in the oven on the bottom rack for 40-45 minutes flipping halfway through. Perfection!!

