

Potato Wedges



Ingredients

- sea salt
- freshly ground black pepper
- 600 g baking potatoes
- olive oil
- optional: garlic, rosemary, ...

Method

1. To prepare and cook your potato wedges:
Preheat your oven to 200°C/400°F/gas 6. Put a large pan of salted water on to boil.
2. Scrub the potatoes clean and get rid of any gnarly bits. Cut the potatoes into chunky wedges. Add to the pan of boiling water and parboil for 8 minutes. Drain in a colander and leave to steam dry for a couple of minutes.
3. Transfer to a roasting tray and add a good lug of olive oil and a pinch of salt and pepper. Toss together so all the wedges are coated in the oil then spread out in one layer. Cook in the hot oven for 30 minutes until golden, crisp and cooked through. Delicious served with steak or chicken.

Notes

- Source: [Crispy potato wedges recipe | Jamie Oliver potato recipes](#)

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