

Garlic and Herb Wedges

Season: Summer

Serves: 8

Fresh from the garden: Potatoes, Herbs

Equipment:

Knife
Chopping board
Microwave safe bowl
Measuring spoons
Colander
Baking tray
Baking paper
Tongs
Oven mitts

Ingredients:

1 kg potatoes
2 Tbls garlic and herbs for seasoning
2 Tbls olive oil

What to do:

1. Preheat oven to 240 degrees.
2. Place baking paper on baking tray.
3. Cut potatoes into wedges.
4. Place cut potatoes into a microwave safe bowl, season with oil and herbs; toss to coat all the wedges.
5. Cook potatoes, covered in the microwave on high for 5 minutes until just tender.
6. Drain then place wedges in a single layer on the oven tray.
7. Roast for 20 minutes or until wedges are crisp.
8. Place on serving tray for sharing
9. Clean work area, wash and dry all equipment

