

# Potato Wedges

## Ingredients

1 Baking Potato



Pinch Salt and Pepper



Olive Oil



Optional: Garlic cloves & Rosemary



## Equipment

Brown Chopping board



Paring Knife



Saucepan



Baking tray



Small colander



Oven 200c

1. Put a large pan of water on to boil, add a pinch of salt



2. Scrub the potato clean



3. Cut the potato into chunky wedges.



4. Add to the pan of boiling water



5. Parboil for 8 minutes

6. Drain in a colander and leave to steam for 2 minutes



7. Put onto a roasting tray and add some olive oil and a pinch of salt and pepper. Make sure all of the wedges are covered in the oil and spread out in one layer



8. Bake for 30 minutes until golden, crisp and cooked through

