

CRISPY POTATO WEDGES WITH GARLIC, CHILI FLAKES AND HERBS



Serving: 4 - 6

Cooking Time: 20 minutes

Prep Time: 5 minutes

INGREDIENTS

- 1kg potatoes, skin on cut into wedges

- Salt, to taste
- 6 whole cloves, skin on
- 30ml (2 tbsp) chili flakes
- Fresh sage, finely chopped

INSTRUCTIONS

Tips: Everyone loves these ultra-crispy baked potato wedges. They should be crackly on the outside and tender inside. Perfect potato craving any time of the day they are utterly irresistible

1. Preheat the oven to 180°C
2. Place the potatoes on a baking dish and season well. Mix in the garlic, chili flakes and sage and bake until crispy, for (+/- 30 minutes) turning halfway through the baking time