

POTATO WEDGES TOSSED IN CURRY POWDER AND MAIZE



Serving: 4

Cooking Time: 20 min

Prep Time: 5 min

INGREDIENTS

- 4 potatoes, skin on cut into wedges

- 80ml (1/3 cup) sunflower oil
- Salt and freshly ground black pepper, to taste
- 30ml (2 tbsp) curry powder
- 60ml (¼ cup) maize meal

INSTRUCTIONS

1. Preheat the oven to 180°C.
2. Place the wedges in a large bowl and toss through the oil and season.
3. Add the rest of the ingredients and toss to combine and coat the potatoes well .
4. Spoon into a colander to shake off any excess maize meal before scattering into a large baking dish and bake until crispy and golden. Serve as an accompaniment to meat, fish or chicken.