

POTATO WEDGES PERFECTLY ROASTED SERVED WITH STICKY BUFFALO WINGS



Serving: 2 – 4

Cooking Time: 20 minutes

Prep Time: 15 minutes

INGREDIENTS

- **Ingredients for potato wedges:**

- 15ml (1 tbsp) fry chillies
- 5ml (1 tsp) dry basil
- 5ml (1 tsp) ground cumin
- Salt, to taste
- 45ml (3 tbsp) freshly grated Parmesan
- 4 potatoes, with skin on
- **Ingredients for assembling:**
- 1 kg sticky chicken wings

INSTRUCTIONS

1. Mix the herbs well together
2. Cut the potatoes with their skin on into thin slices and place in a bowl of cold water, cover and leave in the refrigerator to soak overnight. Preheat the oven to 200°C
3. Mix the chillies, basil, cumin, salt and Parmesan well together. Put the potatoes into a large mixing bowl, sprinkle ½ of the herb mixture and toss to combine
4. Line a baking pan with baking paper and add the potatoes. Bake for (+/- 30 minutes) turning once or twice to cook evenly. Increase the oven to 220° and continue to bake until the edges are a little burnt
5. Sprinkle the remaining herb mixture over the top of the potatoes. Toss to combine. Serve immediately while still hot