

# Garlic & herb wedges



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## Ingredients & Prep

4 Maris Piper potato  
2 Garlic clove (diced)  
1 tbsp Parsley  
1 tbsp Thyme  
2 tbsp Olive Oil  
to cover Paprika  
tbsp Unsalted Butter  
to taste Salt  
to taste Ground black pepper

## Suggestion & Tips

Don't add too much paprika otherwise it will leave an overcoating that taste horrible

## Recipe By Dan

**Ref:** 1037

**Heading:** Side Dishes

**Cuisine:** American

**Food Type:** Vegan

**No of Portions:** 4

## Method

**Step 1** - Cut your potatoes into wedge shape and rinse off the starch

**Step 2** - Add your olive oil and rub into your wedges, then your garlic and herb seasonings and mix into your wedges

**Step 3** - Add paprika enough to cover the wedges and then add black pepper and salt

**Step 4** - Place onto baking tray and make sure none of the wedges are over seasoned.

**Step 5** - Preheat oven to 190°C.

Then for 26 minutes bake your wedges until nice and golden