



Roast Potato Wedges

NIBBLEDISH CONTRIBUTOR

Ingredients

- Potatoes (Desirée or any which are not too floury)
- Groundnut Oil (Or Olive/Sunflower/Whatever)
- Lemon Thyme or Rosemary
- Garlic Cloves
- Salt

Instructions

This is the simplest, quickest (to prepare) and tastiest way to use potatoes in a meal. Beats frozen chips any day.

1. Preheat oven to 220°C/425°F/Gas Mark 7
2. Clean the potatoes (do not peel) and slice into thick wedges, lengthways.
3. Put wedges into an oiled shallow oven proof dish (big enough to take the wedges in one layer otherwise they'll stew.
4. Drizzle with oil. Add the garlic cloves and salt. Turn everything with hands. Scatter Thyme.
5. Cook in the oven for 45–60 minutes (turning every 20 mins or so) until nicely browned.