



Potato wedges

These potato wedges are a great side for an easy meal.



Time to prepare: 15 minutes



Time to cook: 30 minutes



Serves 4



Suitable for vegetarians

Ingredients

- - 4 potatoes, cut into wedges
- - 2 tablespoons oil

Method

1. Heat oven to 225°C.
2. In a large bowl mix together the potato wedges and oil.
3. Spread evenly on a low sided roasting tray.
4. Bake for approximately 30 minutes or until crispy and golden brown.
5. Season with salt and pepper.

Notes

You might also like...



5 easy ways with potatoes

Potatoes can be mashed, boiled, baked, steamed or microwaved, and are tasty in salads, added to a curry or soup, or as the topping of a pie.

Try these recipes for inspiration:

[\(/eat/articles/5-easy-ways-potatoes\)](/eat/articles/5-easy-ways-potatoes)



Potato salad with creamy avocado dressing

Potato salads are a great dish to take to a bbq or picnic. This salad is a different and tasty way to serve potatoes.

[\(/eat/recipes/potato-salad-creamy-avocado-dressing\)](/eat/recipes/potato-salad-creamy-avocado-dressing)



Filled potato skins

A tasty after-school snack or lunch. Use any combination of your favourite fillings. We have shared our favourites, but get creative and invent your own!

[\(/eat/recipes/filled-potato-skins\)](/eat/recipes/filled-potato-skins)

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