



Food For Thought Recipe and Allergen Card

Potato Wedges

100 Portions

Ingredient	Hannah Product Code	Quantity
Potatoes		50
Olive oil		To coat
Salt	D001199	To taste
Pepper	D001103	To taste
Cajun Seasoning	D001224	To taste

RECIPE METHOD – **ALLERGENS**

1. Cut the potatoes into wedges (approximately 8 – depending on size) allowing for around half a large potato per portion
2. In a large pan or mixing bowl, lightly coat the wedges with olive oil, Cajun seasoning, salt and pepper
3. Line baking trays with parchment paper, and arrange the wedges on the tray allowing for a little space in between so that the skins can crisp up
4. Cook at 200°C or 20-25 minutes or until cooked through and crispy

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : Wheat
Rye
Barley
Oats
Spelt
Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...